THE GRILL

THE GRILL at Künstlerhaus

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THE GRILL

At the first floor of the „Künstlerhaus” you will get the experience of an ambitious kitchen combined with an unique atmosphere. Our chef de cuisine Max Lechner will indulge you with grilled specialties of meat, fish and crustaceans - his top priority is the origin, seasonality and sustainability of these products.

With pleasure you can create your own special menu. Total to your taste you can choose the kind of meat, the side dishes and sauces form your seasonal changing menu card. All side orders will be served in small pans and copper saucepans - so it is eminently suitable for sharing.

The Grill is cool without the appeal of aseptic and noble without being constrained. The modern interior design creates a contrast to the traditional „Künstlerhaus“.

Through the long window front you will get a fabulous view above the „Lenbachplatz” and this imparts a touch of metropolitan flair. The 130 inside seats will be completed with the 100 outside seats of our gorgeous, urban rooftop terrace above the inner yard in springtime. Surrounded by protected historic buildings you will get a memorable summer´s eve while enjoying pure flavors.

MENU PROPOSALS

MENU “HEREFORD RIB-EYE”

Ceasar Salad „ Grill Style“
Baby Romana / Parmesancrisp / Bacon
***
Hereford Rib Eye, *Ireland*
Intensive flavour
Side dishes
French fries / roast potatoes with fried onions /
Creme spinach
Sauces
Chimchurri / Homemade BBQ
***
Mango Arrabica
Ragout / lemon sorbet / Coffee espuma

€ 54

Alternatively we offer you our„**Catch of the day "** instead of the meat in the main course**.**

MENU PROPOSALS

MENU "CHAROLAIS"

Beef Tatar
Shallotsremoulade / roasted malt bread
***
Charolaisfilet, *France*
Very tender, no fat
Side dishes
Steak Fries with truffle/ roast potatoes with fried onions / beans cassoulet
Sauces
Bérnaise / Homemade BBQ
***
Chocolate fondant
THE GRILL Style

€ 58

MENU "JOHN STONE"

Ikarimi Salmon
Cold smoked / tranche / truffle sour cream / mesclun / Rösti
***
John Stone Filet, *Ireland*
3 weeks dry aged, unique taste & structure, fed with wild herbs & grass
Side dishes
Steak Fries / roast potatoes with fried onions / creme spinach
Sauces
Sarawak pepper sauce / Homemade BBQ
***
Stracciatella cupcakes
Mascarpone mousse / chocolate chips / sweet pumpkin chutney / Blood orange sorbet

€ 69

Alternatively we offer you our„**Catch of the day "** instead of the meat in the main course**.**

WINE PROPOSALS

White wine

2014 Grauburgunder, Pfandturm, Dr. Köhler Rhinehessen, Germany	0,75 l	25,0
2014 Riesling «Eisbach», BattenfeldSpanier, Rheinhessen, Germany	0,75l	29,0
2012 Grüner Veltliner Ried Strassertal, Johan Topf, Kamptal, Austria	0,75 l	26,5

Red wine

Redwine winery Graf Neipperg, Württemberg, Germany	0,75 l	24,0
2013 Cuvée Carnuntum, Markowitsch, Carnuntum, Austria	0,75 l	29,5
Tempranillo, Dehesa la Granja, Fernández, Castilla y León, Spain	0,75 l	32,0

BEVERAGE ARRANGEMENT

Beverage Arrangement THE GRILL

* House special Aperitiv

* Menu matching wine selection

* Selection of beer

* non alcoholic beverages

* Coffee and the specialities

Price: 9,50 € /person/ hour

EXCLUSIV BOOKING

Rent your own restaurant- Book THE GRILL exclusively and be host at your own designed evening event.
Create your stay in THE GRILL based on your wishes and desires - starting with the decoration up to the exactly procedure of the party.

The minimum sale for food and beverage at the restaurant THE GRILL for private bookings amounts to:

Monday - Wednesday	15.000,00 €
Thursday - Saturday	20.000,00 €

Capacities
130 seats at the restaurant
100 seats at the terrace

Standing reception at the restaurant:	up to 180 persons
Standing reception at the terrace:	up to 150 persons

DJ & Technology
Our restaurant is equipped with an inbuilt sound system and a desk for the DJ.
With pleasure we will organize one of your house DJ´s

FAQs

Payment
The total amount will be payed cash or by credit card on site. Business clients can pay by bank transfer after invoice.
The costumer will voluntary pay a service charge, which is 8 % of the total amount.
All prices are included the value added tax (VAT).

Terms of chancellation
By cancellation 4 weeks up to 7 days before the event, 20 % of the agreed sales volume will be charged.
By cancellation up to 3 days before the event, 50 % of the agreed sales volume will be charged.
By cancellation within 3 days before the event, 100 % of the agreed sales volume will be charged.

Booking & Information
With pleasure we will assist you with the menu selection and the planning of your evening event.
For any questions or requests, please do not hesitate to contact us:

Management
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