

SPARKLING

BOXWOOD SPRIZZ	9,2
PROSECCO ICE TEA LIME MINT	
CAMPARI/APEROL SPRIZZ	8,5
PROSECCO SODA CAMPARI / APEROL	
BOXWOOD ROYAL	10,2
SPARKLING ROSE SOURCHERRY LIQUEUR	
APRICOT – BELLINI	8,2
PROSECCO ORGANIC-APRICOTNECTAR	
SPARKLING ROSE 0,1L	9,6
WINERY PITTNAUER	

APERITIF

PEACH ME	13,5
PROSECCO SCHWEPES PEACH CITRUS THYME ELDERFLOWER	
ITS TEA TIME	13,8
GIN HOMEMADE ICE TEA TONIC THYMIAN	
SLOEGRONI	14,5
REISETBAUER SLOE GIN TONIC MARTINI BITTER & RUBINO	

WEIN BY GLAS

2022 GRÜNER VELTLINER	7,2
WINERY JURTSCHITSCH, KAMPTAL	
2022 RIESLING	6,8
WINERY WEIXELBAUM, KAMPTAL	
2022 GEMISCHTER SATZ	5,6
FUHRGASSL-HUBER, WIEN	
2021 CHARDONNAY	9,5
DANKBARKEIT, BURGENLAND	
2021 ZWEIFELT	6,1
WINERY SCHNEIDER, THERMENREGION	
2019 JOSANNA	9,5
„GRAND CUVEE“ WINERY SALZL, BURGENLAND	
2020 ST. LAURENT	7,5
WINERY GESELLMANN, BURGENLAND	

REFRESHING DRINKS

HOMEMADE LIMO 0,4L	5,7
PLUMS THYME GINGER	
RASPBERRY LOVER	9,8
GÖLLES RASPBERRY VINEGAR DRY TONIC	
TRAUBOLDER	8,2
GRAPE JUICE JUNIPERS TONIC	
CRODINO SPRIZZ	6,9
CRODINO SODA LEMON	
BITTERSCHÖN 0,2L	5,2
ORANGE / LEMON	
APRICOT NECTAR 0,2L	5,7
PREISS	
RED GRAPE JUICE 0,25L	4,3
ANDERT	

STARTER SPECIALS

OYSTER CEVICHE^{Bd}	22
POMELO LECHE DE TIGRE CHILI CILANTRO	
ROYAL CAVIAR & TRUFFLE 10G ^o	18
BLINIS CRÉME FRAICHE TRUFFLE	
SPICY CHESTNUTS & PUNSCH	11
CAJUN SEASALT	
ORGANIC SOURDOUGH BREAD	PP 4
BUTTER WITH ROASTED ONIONS & HERBAL GERVAIS	

STARTERS TO SHARE

CHARCUTERIE PLATE ^{AGL}	25
LIVERPRALINE PROSCIUTTO LARDO SALAME MILANO MORTADELLA	
PULLED DUCK ^{ACGLMO}	26
PANCAKES LAUCH SWEET TAMARIND SAUCE	

STARTERS

PAPAYA CUCUMBER SALAD ^{LNO}	14
COCO PEANUT-CRUMBLE CHILI OIL	
POACHED SALMON ^o	15
KOMBU DASHI CHIOGGIA TURNIP	
MUSHROOM TEA ^{LO}	8
ENOKI EARL GREY TAMAGAYAKI	
MONKFISH TACO ^{ACDG}	17
HABANERO PICKLE AIOLI AVOCADO WAKAME	
STEAK TATAR ^{ACGL}	22 28
RED CABBAGE PEAR ÖFFERL BREAD BUTTER WITH ROASTED ONIONS	

BOXWOOD'S LUNCH MENU

FROM TUESDAY TO FRIDAY 12PM - 3PM

2-COURSE MENU € 15,90 PP

ASK OUR SERVICE TEAM FOR THE DAILY CHANGING LUNCH SPECIAL MENU

MAINCOURSE

HOMEMADE SPAGHETTINI ^{ACGLO}	19
CHAMPAGNE NAGE TRUFFLE PARMESAN	
ORGANIC - COQ AU VIN ^{ACGLMO}	25
POTATO "BAUMKUCHEN" MASHED PUMPKIN BLACK CABBAGE	
BEEFCHEEKS INDOCHINE ^{LMNO}	26
VERMICELLI HERBS-SALAD MANGO NAM JIM DRESSING	
VEAL „WIENER SCHNITZEL“ ^{AGLM}	32
POTATO-CHICKWEED SALAD LINGONBERRY LEMON	
HOMEMADE „KÄSESPÄTZLE“ ^{ACGL}	19
CINQUE FORMAGGI ROASTED ONIONS GREEN SALAD	
OCTOPUS ^{DGLO}	25
BEET ROOT RAGOUT NORI CELERY IN SALT DOUGH	
ORGANIC - TONKATSU CHICKEN ^{ACGN}	19
ASIA SLAW SRIRACHA MAYO	
WILD BOAR GOULASH ^{ACGN}	24
CREAMY POLENTA PAK CHOI ASSAM PEPPER	
CARAMALIZED APPLE ^{EGHO}	9
RAISINS CINNAMON FOAM	
PANETTONE IN POT ^{ACG}	12
NOUGAT SWEET PLUMS CALVADOS	
CHOCOLATE LAVA CAKE ^{ACG}	9
YOGHURT FOAM RASPBERRY	