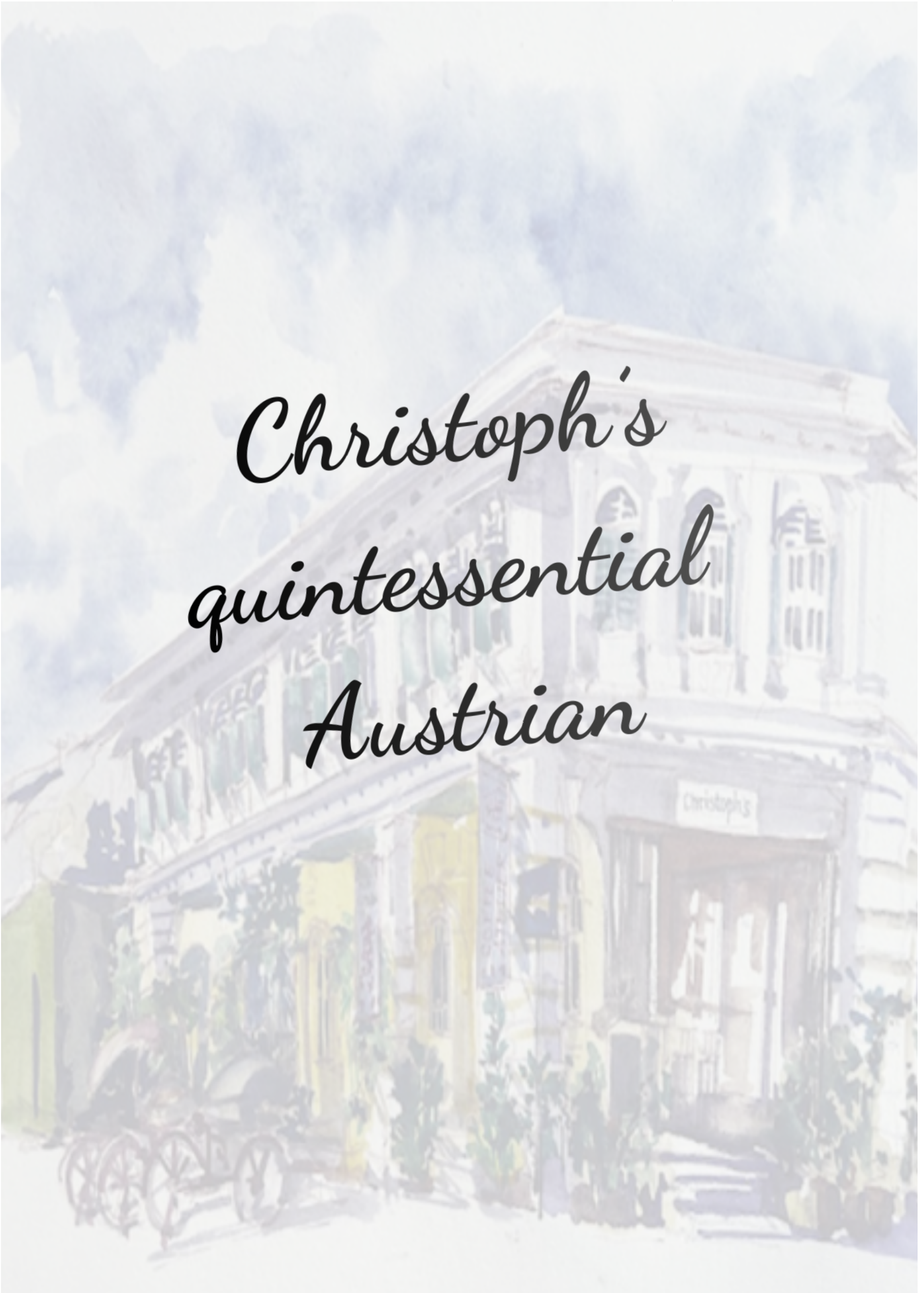


Christoph's

— LIVING ROOM | RESTAURANT —

*Christoph's
quintessential
Austrian*



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Die Vorspeisen/Appetizer

<i>Tomato Salad</i>	40	<i>Viennese Pork Terrine</i>	65
<i>beefsteak tomatoes, arugula, vinaigrette</i>		<i>grated white radish, homemade sweet mustard</i>	
<i>add on whole burrata</i>	32		
<i>Home cured Ham or Pastrami (Beef)</i>	50	<i>Squid Ceviche</i>	40
<i>horseradish Cream, pickles</i>		<i>squid, cucumber, tomatoes</i>	

Christoph's Classic Appetizer

<i>The Kaesekrainer</i>	45	<i>Home cured Organic Salmon</i>	55
<i>The most typical austrian sausage, smoked sausage filled</i>		<i>add classic oscietra caviar per gram</i>	20
<i>with bits of emmental cheese</i>			
<i>Die Knödel/ The Dumpling</i>	45	<i>Classic Beef Tartare</i>	85/125
		<i>traditionally chopped by hand</i>	
<i>Gambas al Ajilo</i>	40	<i>Austrian Wurstsalat</i>	45
<i>shrimp, olive oil, garlic, parsley</i>		<i>emmental cheese, ham, onion, gherkins</i>	
		<i>vinaigrette or pumpkin seed oil</i>	
<i>Classic Oscietra Caviar 10G/30G</i>			160/450

Soups

<i>Classic Beef Bouillon</i>	45	<i>Soup of the Week</i>	45
<i>savoury shredded pancakes</i>			

Die Nudeln/The Noodles

<i>Kaesespaetzle (Austrian Egg noodles)</i>	48	<i>Andrea Swabian Schupfnudeln</i>	48
<i>egg noodles, organic mountain cheese, fried onions</i>		<i>sauerkraut, bacon, onion's</i>	
		<i>Schupfnudeln/Potato Noodles</i>	48
		<i>morel cream sauce</i>	

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Der Hauptgang/Main Course

Austria's Fondness for the Schnitzel cannot be explained by preparation. Nor can it be explained by History. It is most certainly not reasonable. Wiener Schnitzel isn't a piece of Pork or Veal; it is a part of Austria, and we are Austria.

Christoph's Wiener Schnitzel viennese potato salad, cucumber salad, lingonberries	68/158	Viennese Beef Goulash homemade bread dumplings & sour cream	86
Iberico Roasted Pork Chop café de paris butter or red wine sauce	88	Zwiebelrostbraten/ Viennese Style Roast Beef spaetzle (egg noodles), fried onions, onion gravy	98
Viennese Roasted Chicken (Half Chicken) slow marinated roasted chicken	72	14-day Aged Slovakian Venison Medallions morel cream sauce	228
Catch of the Day (Filet of Fish)	MP	Australian Wagyu Rib Eye MB 4/5 red wine sauce	208
Catch of the Day (Whole Fish)	MP	add tiger prawns add foie gras	55 55

Beilagen/Side Dishes

Rotkraut/Red Gabbage	20	Caramelized Carrot's walnut's	18
Viennese Potato Salad	18	Slow Roasted Onion's with bacon	18
Sauerkraut	14	Roasted Baby Potatoes confit garlic	18
Grilled Baby Asparagus sauce hollandaise	22	Viennese Cucumber Salad	14
Spaetzle/ Kaesespaetzle	18		

Please note that a service charge of 10% will be added to the final bill

We do have a minimum spend of RM 150+ per person for food and drinks