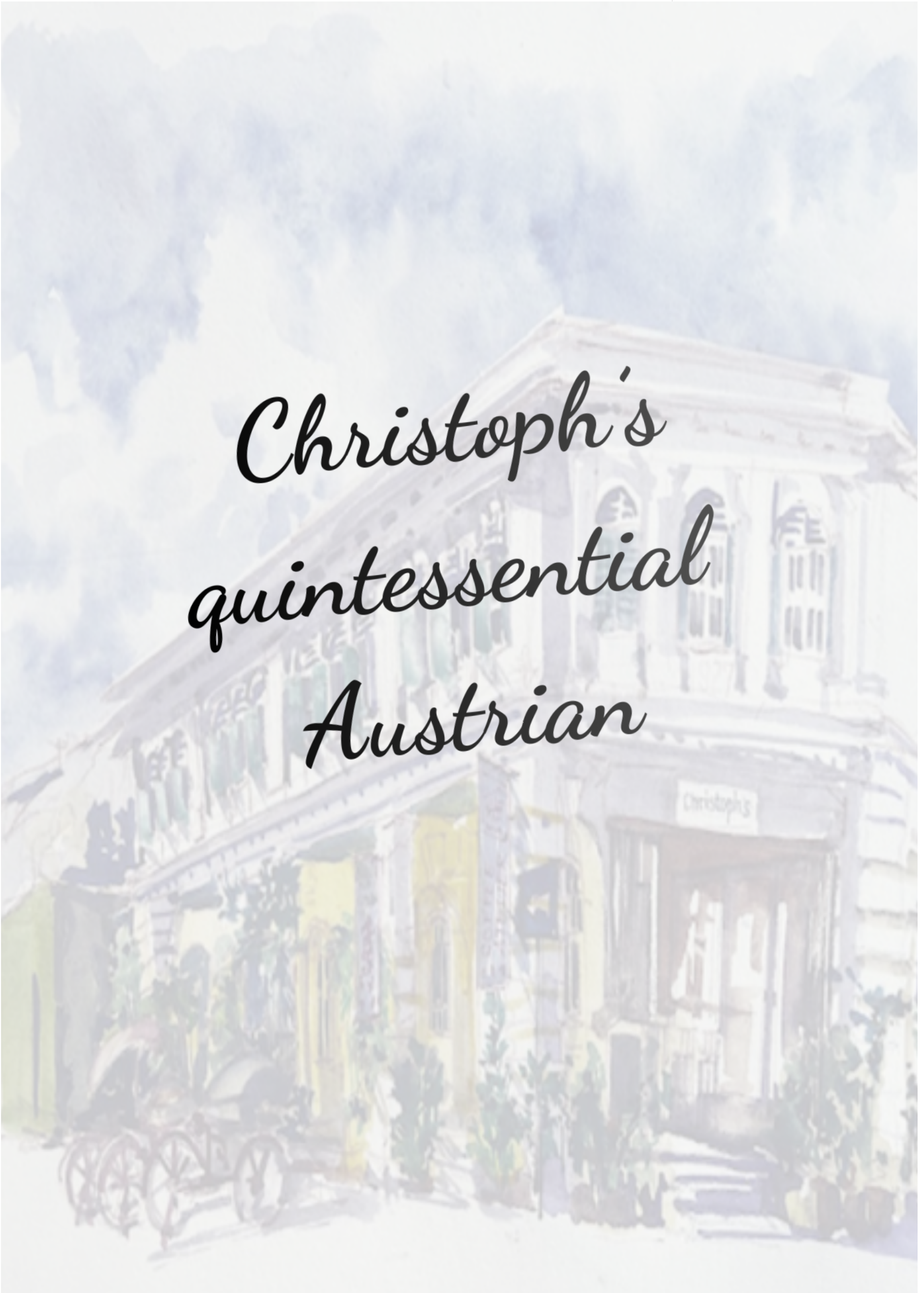


**Christoph's**

— LIVING ROOM | RESTAURANT —

*Christoph's  
quintessential  
Austrian*



**Christoph's**

— LIVING ROOM | RESTAURANT —

*Opening Times over  
Hari Raya*

*19/3 Lunch/Dinner*

*20/3 Lunch/Dinner*

*21/3 Lunch/Dinner*

*22/3 Dinner*

*23/3 Dinner*

# Christoph's

— LIVING ROOM | RESTAURANT —

## 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 with bits of emmental cheese</i>		<i>add classic oscietra caviar per gram</i>	20
<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>Kaespätzle (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	68/158	Viennese Beef Goulash	86
<i>viennese potato salad, cucumber salad, lingonberries</i>		<i>homemade bread dumplings &amp; sour cream</i>	
Iberico Roasted Pork Chop	88	Zwiebelrostbraten/ Viennese Style Roast Beef	98
<i>café de paris butter or red wine sauce</i>		<i>spaetzle (egg noodles), fried onions, onion gravy</i>	
Viennese Roasted Chicken (Half Chicken)	72	14-day Aged Slovakian Venison Medallions	228
<i>slow marinated roasted chicken</i>		<i>morel cream sauce</i>	
Catch of the Day (Filet of Fish)	MP	Australian Wagyu Rib Eye MB 4/5	208
		<i>red wine sauce</i>	
Catch of the Day (Whole Fish)	MP	<i>add tiger prawns</i>	55
		<i>add foie gras</i>	55

## Beilagen/Side Dishes

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

# Christoph's

— LIVING ROOM | RESTAURANT —

*FOOD FROM TRIESTE*

*16<sup>TH</sup> - 28<sup>TH</sup> OF MARCH*

## VORSPEISEN/APPETIZER

*Cozze alla Triestina* 65  
Mussels, Garlic, Parsely, White Wine, Olive Oil

## DIE SUPPE/SOUP

*Minestra de Bobici* 45  
Corn, Beans, Potatoes, Bacon

## DIE KNOEDEL/THE DUMPLING

*Gnocchi di Pane* 45  
Bread Dumplings, Tomato Sauce

## DAS SCHWEIN/THE PORK

*Arrosto di Maiale* 72  
Roasted Pork Belly, Polenta, Garlic Herbs

## DER FISCH/THE FISH

*Pesce Bollito* MP  
Sauerkraut, Baby Potato

## DESSERT

*Mixed Berry Semifreddo* 40  
Apple Crumble

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

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