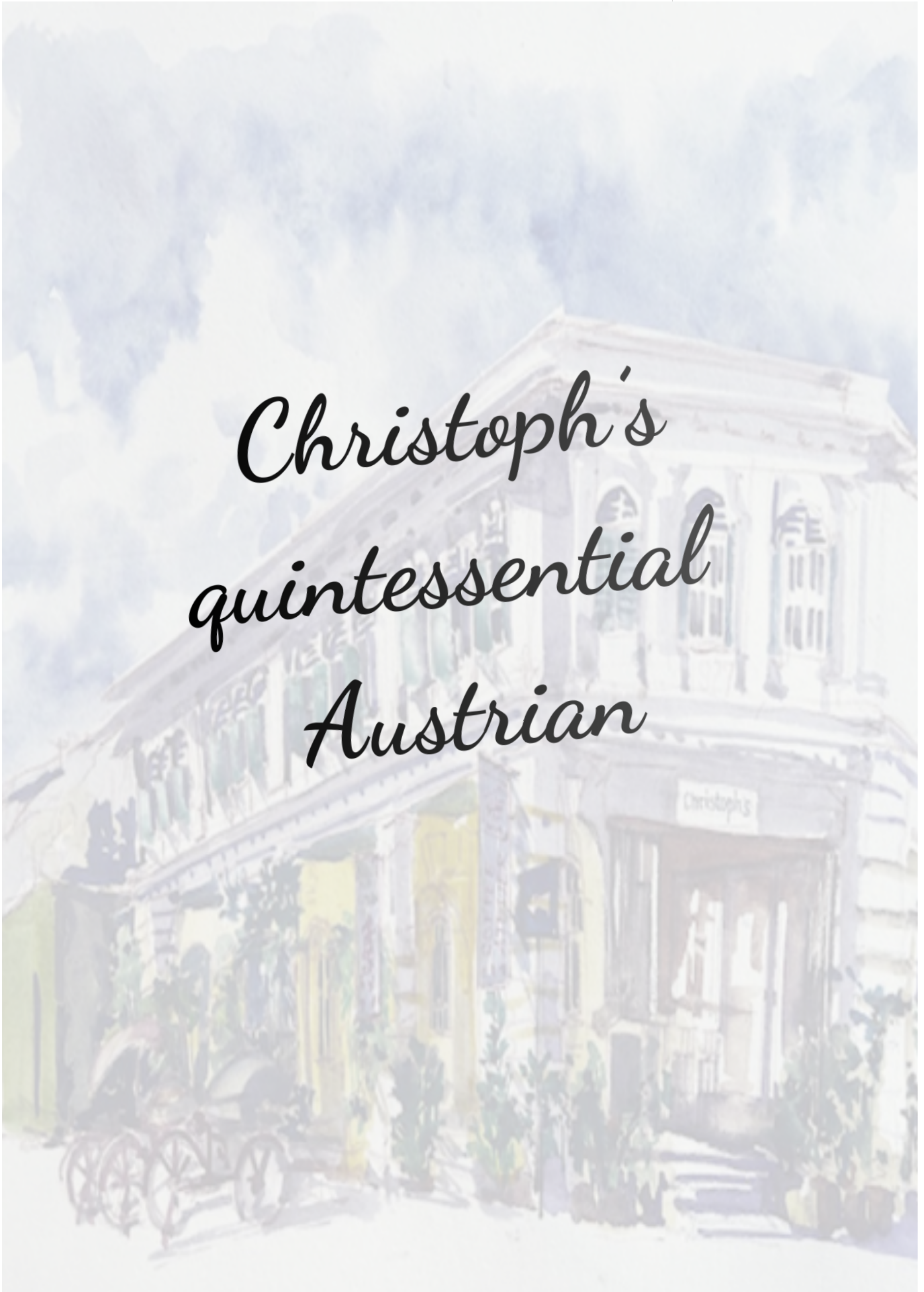


**Christoph's**

— 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 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>Kaesepaetzle (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*

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15<sup>TH</sup> - 28<sup>TH</sup> OF JUNE

## VORSPEISEN/APPETIZER

Grilled Balik Pulau Prawns 45  
Rocket & Spinach Salad, Feta Crumble

## DIE SUPPE/SOUP

Corn & Basil Soup 45

## DIE KNOEDEL/THE DUMPLING

Spinach Dumplings 45  
Caramelized Walnut Butter

## DAS SCHWEIN/THE PORK

Das Fleischlaberl/Traditional Pan-Fried Meat Patties 72  
Truffle Mashed Potato, Onion Gravy

## DER FISCH/THE FISH

Catch of the Day MP  
Lime Risotto

## DESSERT

Banana Cake 40  
Lemon Cheese Cream

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**Austrian  
Breakfast,  
Brunch &  
Lunch**

**EVERY FRIDAY &  
SATURDAY  
9 AM - 2 PM**

P. Clowes