

MENU

CHICORY

Red Chicory with Meyer Lemon, Quince & Bouchot Mussels (L)(M)(G)
2017 Laški Rizling, VINO GROSS / Štajerska Slovenija - Slowenien

or

CELERIAC

Young Celeriac with Purslane, Porcini Mushrooms & Rose Iboza (C)(H)(L)
2018 Gemischter Satz 'Ulm-Nussberg', WIENINGER / Stammersdorf - Wien

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FENNEL

Fennel with Bergamot, Hemp, salty Figs & Lovage (A)(G)
2017 Sancerre 'Exils', François Crochet / Loire

or

WATER SPINACH

Water Spinach with King Trumped Mushroom, Cress & Earl Grey (C)(M)
2017 Pinot Blanc 'Leithaberg', Prieler / Schützen am Gebirge

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LAKE CHAR

Lake Char with Root Vegetables, Volkamer Lemon & Verbena (D)(L)
2016 Chardonnay 'à la Percenette', Pignier / Montaigne - Jura

or

'PERLFISH'

'Perlfish' with Gin infused Cornel Cherries, Pickles & Rice (A)(D)(G)(L)(M)
2013 Ex Vero II (SB,MO), Werlitsch - Ewald Tscheppe / Glanz - Süsteiermark

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BELL PEPPER

Bell Pepper Diversity with Pig's Head, Elderberry Blossom & Lemon Balm (B)(D)(F)
2016 Táganan 'Tinto', Bodega Envinata / Tenerife - Spanien

or

MUSHROOM

Mushroom 'Beuschel' with Forest Perennial Rye & Mushroom Plant (A)(C)(G)(L)
2010 Riesling 'Loibenberg' Smaragd, Alzinger / U.-Loiben / Wachau

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'POGUSCH' LAMB

Best End of Lamb with Swede, Beans & Raisins (C)(L)
No. 73 „Vino Bianco (Grillo, Catarratto), Viteadovest di Portelli Rosaria / Marsala

or

PIGEON

Pigeon with Pom Pom Blanc, Apple & 'Marchfeld' Artichokes (A)(C)(F)(G)(L)
2011 Côtes-du-Rhône 'Réserve', Château des Tours / Rhône

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SELECTED CHEESES FROM OUR MEIEREI (C)

2006 Ruländer Auslese, Fred Loimer / Langenlois

or

GRAPEFRUIT

Pink Grapefruit with Bittersalad, Walnuts & Pear (C)(H)
2014 Riesling 'Wehlener Sonnenuhr' Kabinett, Joh. Jos. Prüm / Wehlen - Mosel

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SOUFFLÉ

Barley Malt Soufflé with Quince, Physalis & Pericon (A)(C)(G)
2008 Tinta Negra 'Single Harvest - Colheita', Barbeito Câmara de Lobos - Madeira

or

BITTERSWEET serves 2

Bittersweet Baiser with Gentian, Lingonberry & Bitterorange (A)(C)(G)
2014 Traminer Auslese, Knoll / U.-Loiben - Wachau

6-COURSE-MENU 155

with beverage pairing (1 glass per course) +88

7-COURSE-MENU 169

with beverage pairing (1 glass per course) +98

LUNCH AT STEIRERBECK

SMOKED EEL with young Carrots, Kale & Meyer Lemon ②③④⑤ 42

'Millstätter' Lake **'REINANKE'** with Camomile & Fingerlime ③ 36

WILD BOAR'S HEAD with 'Purple Haze' Carrots, Pineapple, Tardivo Radicchio & Buckwheat ④⑤⑥⑦ 36

CHAR with Beeswax, Yellow Carrot 'Pollen' & Sour Cream ③④ 42

BRUSSEL SPROUTS & BOUCHOT MUSSELS with Pumpkin & Hot Lemon Chili ③④ 38

VEAL BROTH with Pearl Barley, sour Vegetables & Pepperleaf ④⑤⑥⑦ 18

ARTICHOKE & CELERIAC with Gooseberry & Black Trumpet Mushrooms ④ 42

'PERLFISH' with Gin infused Cornel Cherries, Pickles & Rice ④⑤⑥⑦⑧ 42

'ATTERSEE PIKE' with Albina Beet, Petit Posy & Pericon ③④ 42

EGGPLANT with Elderberry, Forest Mushrooms & Water Leaf ⑤⑥⑦⑧ 38

MUSHROOM 'BEUSCHEL' with Forest Perennial Rye & Mushroom Plant ④⑤⑥⑦ 32

STYRIAN BEEF GULASH with White Bread Leek Roulade ④⑤⑥⑦ 24

CABBAGE VARIETIES with Barley, Chipotle Chili & Lime ④⑤⑥ 38

Charcoal grilled **CARP 'RIBS'** with Ground Cherries & Currant Tomato ③④⑤⑥⑦⑧ 44

CATFISH 'Gulash' with Calamansi, Medlar & Kamut ④⑤⑥⑦ 48

GRAYLING with young Artichokes & Viennese Garnish ③④⑤⑥ 58 (Menu suppl. +12)

'WIENER SCHNITZEL' from Milk-Fed Veal with Parsley-Potatoes ④⑤⑥ 32

'Pogusch' **LAMB** with Puntarella, Apple & Beechnuts ③④ 44

'Schneebergland' **DUCK** with Fennel, Blood Orange & Tamarind ③④⑤ 46

BEST END OF PORK NECK with Sweet Potato, Wild Garlic Shoots & Courgette ④⑤ 44

KID GOAT Shoulder with young Peas, Morrels & Lovage ④⑤⑥⑦

serves 2 – per Person 52 (Menu suppl. +6)

SELECTED CHEESES from our **MEIEREI** ③

COMB HONEY with Coconut Water, Buckwheat & Pollen ③④⑤ 20

'ROTER MOND' Apple with Pomgranate, Hibiscus & Anise ④⑤⑥ 20

JAVA COFFEE with Yellow Dates, Plums & Cinnamon Flowers ④⑤⑥ 24

Crispy **CRÊPES** with Japanese Medlar, Violets & Medlar Kernel Ice-cream ④⑤⑥ 20

POPPY-SEED NOODLES with Damson Ice-cream ④⑤⑥ 20

SWEET CORN with Tamarillo, Geranium & Nasturtium ④⑤⑥⑦ 22

ALLERGY INFORMATION

④–Gluten / ⑤–Crustacean / ③–Eggs / ④–Fish / ⑤–Peanut / ⑥–Soya / ③–Milk / ④–Nuts
④–Celeriac/ Celery / ⑤–Mustard / ⑥–Sesame / ③–Hydrogen Sulfide / ④–Lupin / ⑤–Molluscs

LUNCH-MENU 4-COURSES 105
with cheese and/or dessert

LUNCH-MENU 5-COURSES 125
with cheese & dessert

COUVERT 7,5