

MENU

SALMON TROUT

Salmon Trout with young Peas, Kohlrabi & Scottish Lovage ⑩⑪⑫
2016 Vagüera, Campo y Alvar de Dios Hernández / El Maderal - Spanien

or

CELERIAC

Young Celeriac with Summer Purslane, Walnut Leaf & Rose Iboza ⑩⑪⑫
2017 Grüner Veltliner 'Steirereck Edition Vol. 4', Wachter-Wiesler / Deutsch-Schützen - Südburgenland

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SUNFLOWER

Sunflower with Eggplant, Yogurt & Rosemary Blossom ⑩⑪⑫⑬
2017 Gringet 'Les Alpes', Dominique Belluard / Ayse - Vin de Savoie

or

BEANS

Bean Stew with Raisins, smoked Trout & Dill ⑩⑪
2012 Riesling 'Vision' Smaragd, J. Högl / Viessling - Wachau

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'REINANKE'

'Reinanke' with Watermelon, Fennel & green Almonds ⑩⑪⑫⑬⑭
2016 Timorasso 'Derthona', Oltretorrente / Colli Tortonesi - Piemont

or

PIKE-PERCH

Pike-perch with Cucurbits, Sweetcorn & Orange Gem Marigold ⑩⑪⑫⑬
2015 Malvasia aromático 'Piezas n3', Viña Bodega Matias i Torres / La Palma - Spanien

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MUSHROOM

Mushroom 'Beuschel' with Forest Perennial Rye & Mushroom Plant ⑩⑪⑫⑬
2010 Sulne, Korenika & Moškon / Slovenska Istra - Slowenien

or

SUMMER SQUASH

Summer Squash with Boiled Beef, 'Weinviertel' Kiwi & Pepperwort ⑩⑪
2015 Sauvignon Blanc 'Grüne Libelle', Andreas Tscheppe / Glanz - Südsteiermark

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CABBAGE

Pointed Cabbage with Milk-Fed Veal Shank, Chanterelles & Hyssop ⑩⑪
2012 Blaufränkisch 'Lehmgrube', G. Schönberger / Mörbisch

or

PIGEON

Pigeon with Pom Pom Blanc, Apple & 'Marchfeld' Artichokes ⑩⑪⑫⑬⑭
2012 Rouge (Carignan), Matassa - Tom Lubbe / Montner - Roussillon

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SELECTED CHEESES FROM OUR MEIEREI ⑩

NV Macvin du Jura, Domaine Labet / Jura

or

REFRESHMENT

Comb Honey with Coconut Water, Buckwheat & Pollen ⑩⑪⑫
NV Junmai Daiginjo 'Honrye', Brauerei Tedorigawa Yoshida / Ishikawa - Japan

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SWEET CORN

Sweet Corn with Tamarillo, Geranium & Nasturtium ⑩⑪⑫⑬
2011 Jurançon 'Cuvée de Marie-Kattalin', Domaine de Souch / Jurançon - Southwest France

or

APRICOT

Apricot with Soya, Pineapple Sage & fermented Honey - served for 2 ⑩⑪⑫⑬
2017 Grüner Veltliner 'Loibner Auslese', E. Knoll / U.-Loiben - Wachau

6-COURSE-MENU 149

with wine pairing (1 glass per course) +88

7-COURSE-MENU 165

with wine pairing (1 glass per course) +98

À LA CARTE

BROCCOLI & YOUNG PEAS

Broccoli & Young Peas with Apricot & Chupetinho ④③④① 38

TIGER TROUT

Beets Diversity with Tiger Trout & Eucalyptus ④ 42

CHAR

Char with Beeswax, Yellow Carrot 'Pollen' & Sour Cream ④③ 44

EEL

Smoked Eel with young Carrots, Kale & Meyer Lemon ④③④① 44

WILD BOAR'S HEAD

Wild Boar's Head with 'Purple Haze' Carrots, Pineapple, Tardivo Radicchio and Buckwheat ④④①④ 38

ARTICHOKE & CELERIAN

Artichoke & Celerian with Gooseberry & Black Trumpet Mushrooms ① 42

CRAYFISH

Crayfish with Tomatoes, Monarda & Olive Herb ④④④①④ 58

'REINANKE'

'Reinanke' with Watermelon, Fennel & green Almonds ④④④①④ 46

EGGPLANT

Eggplant with Elderberry, Forest Mushrooms & Water Leaf ③④④ 42

PEPPER

Stuffed „Hamik“ pepper with Tomatoes & red Parsley ④ 48

PIKE

'Attersee' Pike with Courgette Flower, salted Capers & Salad Burnet ④④④④ 52

CATFISH

Catfish 'Gulash' with Calamansi, Medlar & Kamut ④④④④ 54

STURGEON

Sturgeon with Eggplant, Daylily & Watercress ④④④④ 58

VENISON

Venison with Artichokes, Porcini Mushrooms & Dulse ④④④① 58

VEAL KIDNEY

Veal Kidney with Watercress, New Potatoes & Sea-buckthorn ④① 52

'POGUSCH' LAMB

'Pogusch' Lamb with Pumpkin Variety, Mung Beans & Peach ③④④④ 52

QUAIL - SPRINGCHICKEN - PIGEON

served for 2
with Broccoli & Pepperoncini ④① per Person 58

ALLERGY INFORMATION

④-Gluten / ③-Crustacean / ①-Eggs / ④-Fish / ③-Peanut / ③-Soya / ④-Milk / ④-Nuts
①-Celeriac/ Celery / ④-Mustard / ④-Sesame / ④-Hydrogen Sulfide / ③-Lupin / ④-Molluscs

COUVERT 7,5