

MENU

VENISON

Venison with Celery, Citrus from 'Schönbrunn' Palace & Puntarella ©①
2017 Grüner Veltliner 'Steirereck Edition Vol. 4', Wachter-Wiesler / Deutsch-Schützen - Südburgenland

or

PIKE PERCH

Pike Perch with Chioggia Beet, Fragrant Rose & Lebanese Cedar ©③
2014 Riesling 'Schimbock', Daniel Vollenweider / Traben-Trarbach - Mosel

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FENNEL

Fennel with Bergamot, Hemp, salted Figs & Lovage ④⑤
2018 Touraine 'Le Brin de Chèvre', Clos du Tue-Boeuf / Les Montils - Loire

or

GNIFF CARROT

Gniff Carrot with Funnel Chantarelle, Winter Chicory & Blue Cheese ©⑥⑦
2017 Sylvaner 'Steinterrassen - Sandstein', Stefan Vetter / Karlstadt - Franken

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'PERLFISH'

'Perlfish' with Gin preserved Cornel Cherries, Pickles & Rice ⑧⑨⑩⑪⑫⑬
2014 Rully 1erCru 'Marissou', Christophe Grandmougin / Côte Chalonnaise - Burgund

or

RUNNER BEANS

Runner Beans with Caffish, salted Plum & Samphire ©⑭⑮⑯
2016 Neuburger 'Golden Erd', Erwin Tinhof / Eisenstadt - Burgenland

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BELL PEPPER

Bell Pepper Diversity with Pig's Head, Elderberry Blossom & Lemon Balm ©⑰
2015 Kékfrankos 'Magma', St. Donat / Balatonfüred-Csopak - Ungarn

or

SALSIFY & ALBATRELLUS OVINUS

Salsify & Albatrellus Ovinus with Goat Cheese Whey & Pepper ©⑱
2014 Solo (Vitovska), Vodopivec / Venezia Giulia - Italy

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WILD HARE

Wild Hare with Muscat Pumpkin, Wild Fruits & Pear ©⑲⑳
2009 Coll del Sabater (M,CF), Escoda-Sanahuja / Conca de Barberà - Katalonien

or

DUCK

Schneebergland Duck with Pointed Cabbage, 'Tropea' Onion & Bronze Fennel ©㉑
2015 St. Laurent 'Grand Select', Wieninger / Stammersdorf - Wien

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SELECTED CHEESES FROM OUR MEIEREI ©

2009 Riesling 'Loibner Vision' Smaragd, J. Högl / Viessling - Spitz

or

BERGAMOT

Bergamot with Cornel Cherry, Blackberries & Argentinian Verbena ©
homemade Cider „Roter Mond Apfel“

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MEADOWSWEET

Meadowsweet with Peach, Damson, Sungold & Pine Rosemary
2017 Sauvignon Blanc 'Pössnitzberg' Trockenbeerenauslese, E. Sabathi / Leutschach

or

SLOE-POWIDL

Sloe-Powidl with Walnuts, Plums & Curry Leaf ㉒㉓
2013 Zweigelt - Süss 'Steirereck Edition Vol. 8', Anderl / Pamhagen

6-COURSE-MENU 155

with wine pairing (1 glass per course) +88

7-COURSE-MENU 169

with wine pairing (1 glass per course) +98

À LA CARTE

KOHLRABI

Young Kohlrabi with Hazelnuts & salted Plums ①②③ 36

CHAR

Char with Beeswax, Yellow Carrot 'Pollen' & Sour Cream ④⑤ 46

BROCCOLI

Broccoli with Silken Tofu, salted Apricot & Woodruff ⑥⑦⑧ 36

PUMPKIN VARIETIES

Pumpkin Varieties with Grapes, Marigold & Olive Herb ⑨ 36

WILD BOAR'S HEAD

Wild Boar's Head with 'Purple Haze' Carrots, Pineapple, Radicchio and Buckwheat ⑩⑪⑫⑬ 38

CABBAGE

Red Pointed Cabbage with Lamb Heart, Isabella Grape & Star Anise ⑭⑮ 44

'REINANKE'

'Reinanke' with Summer Salad, Calamansi & Porcini ⑯⑰⑱ 44

ONION

White Onion with Pistachios, Caviar & Pointed Cabbage ⑲⑳㉑㉒㉓ 55

LUNG

Milk-fed Veal Lung with Artichokes & Viennese Figs ㉔ 42

BELL PEPPER

Stuffed 'Hamik Bell Pepper with Tomatoes & red Parsley ㉕㉖ 38

CARP

Charcoal grilled Carp 'Ribs' with Ground Cherries & Currant Tomato ㉗㉘㉙㉚ 52

CATFISH

Catfish 'Gulash' with Calamansi, Medlar & Kamut ㉛㉜㉝ 54

STURGEON

Sturgeon with Eggplant, Daylily & Watercress ㉞㉟㊱㊲ 58

SHORT RIB

Ox Short Rib with Sungold, Sea Buckthorn & 'Fingerlinge' ㊳㊴ 48

'POGUSCH' LAMB

'Pogusch' Lamb with 'Marchfeld' Artichokes, Chinese Cabbage & Hyssop ㊵ 52

DEER CALF

Deer Calf with Lychee Tomatoes, Fennel, Chicory & Hazelnut ㊶㊷㊸ 54

PHEASANT serves 2

with wild broccoli, soave chili & risina beans - per Person ㊹㊺㊻ 56

ALLERGY INFORMATION

⑩-Gluten / ⑪-Crustacean / ⑫-Eggs / ⑬-Fish / ⑭-Peanut / ⑮-Soya / ⑯-Milk / ⑰-Nuts
⑱-Celeriac/ Celery / ⑲-Mustard / ⑳-Sesame / ㉑-Hydrogen Sulfide / ㉒-Lupin / ㉓-Molluscs

COUVERT 7,5