

# MENU

## CUCURBITS

Cucurbits with Grapes, Gem Marigold & Olive Herb ☺  
2015 Quincy 'Argos', Les Poète - Guillaume Sorbe / Loire

or

## TIGER TROUT

Beets Diversity with Tiger Trout & Eucalyptus ☺  
Weisser Tee Yin Zhen "Silbernadel", Fuding da Bai / China

or

NV Sake Ginjo 'Kirschblüte', Dewazakura / Yamagata - Japan

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## POM POM BLANC

Pom Pom Blanc with Albina Beet, Polenta & white Alba Truffle ☺☺  
2014 Blanco "Manchomuelas", Bernabeleva / San Martin de Valdeiglesias - Madrid

or

## JERUSALEM ARTICHOKE

Jerusalem Artichoke with Mushrooms, Swede & green Almonds ☺☺  
2016 Gemischter Satz 'Terrassen 1958', Martin Arndorfer / Strass - Kamptal

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## AMUR

Amur Carp with Romaine Lettuce, Purple Salsify & Dill ☺☺☺  
2016 Saint-Aubin Premier Cru, Domaine Derain / St.-Aubin - Burgund

or

## PIKE

'Attersee' Pike with Elderberry, Curly Leaf Kale & Meyer Lemon ☺☺☺☺  
2013 Riesling 'Deidesheimer Kalkofen', Von Winning / Deidesheim - Pfalz

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## KRIM ONION

Krim Onions with Potatoes, Endive & Beechnut ☺☺  
2015 Vermentino di Gallura 'Ariente', Massa Vecchia / Maremma - Toscana

or

## ROMANESCO & CAULIFLOWER

Romanesco & Cauliflower with Veal Tripe, Persian Lime & Savory ☺☺  
2015 Weisser Schiefer 'S', Uwe Schiefer / Welgersdorf - Südburgenland

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## MARTINI GOOSE

Martini Goose with Red Cabbage, Service Berry & Myoga ☺☺☺  
2013 Quirein (Lagrein), Pranzegg - Martin Gojer / Bozen - Südtirol

or

## WILD HARE

Wild Hare with Beans, wild Broccoli & Soave Chili ☺☺☺☺  
2012 St. Laurent 'Zagersdorf', Hannes Schuster / St. Margarethen

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## SELECTED CHEESES FROM OUR MEIEREI ☺

NV Vieux Macvin du Jura, Domaine Ganevat / Rotalier - Jura

or

## APPLE & ALBATRELLUS

'Schafnasen' Apple & Albatrellus Ovinus with Balm & Chestnuts ☺☺☺  
2016 Cidre 'Premiers Emois' Demi-Sec, Cidrieerie du Vulcain - Jacques Perritot / Schweizer Jura

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## BLACKBERRY & PLUM

Blackberries & Plums with Curry, Hemp & Lemon Verbena ☺☺☺  
2012 Zweigelt 'Schilfwein', H. Tschida / Illmitz

or

## POMPOEN & LITTLE BUDDHA

'Pompoen' Pumpkin with Cape Gooseberries & Bitterorange ☺☺☺  
2015 Schöner Riesling, Peter Veyder-Malberg / Viessling - Wachau

**6-COURSE-MENU** 149

with wine pairing (1 glass per course) +79

**7-COURSE-MENU** 165

with wine pairing (1 glass per course) +89

# À LA CARTE

## EEL

Smoked Eel with young Carrots, Kale & Meyer Lemon ②③④⑤ 39

## BITTERSALADS

Bittersalads with Bouchot Mussels, Lentils, Kletzen & Bergamot ③④⑤ 38

## CHAR

Char with Beeswax, Yellow Carrot 'Pollen' & Sour Cream ②③ 42

## CUCURBITS

Cucurbits with Grapes, Gem Marigold & Olive Herb ④ 36

## WILD BOAR'S HEAD

Wild Boar's Head with 'Purple Haze' Carrots, Pineapple, Tardivo Radicchio and Buckwheat ①④ 36

## CABBAGE VARIETIES

Cabbage Varieties with Barley, Chipotle Chili & Lime ④⑤⑥ 36

## PIKE

'Attersee' Pike with Elderberry, Curly Leaf Kale & Meyer Lemon ②③④⑤ 44

## LAKE CHAR

Lake Char with Mustard, Spinach, Viennese Figs & Herb-of-Grace ②④⑤ 44

## ARTICHOKE

'Marchfeld' Artichoke with Duck Egg, Chanterelles & Viennese Sturgeon Caviar ③④⑤⑥ 58

## PEPPER

Stuffed „Hamik“ pepper with Tomatoes & red Parsley ④ 38

## CATFISH

Catfish with Cucurbits, Coconut, Spruce Tops & Lemon Balm ②③④ 49

## TENCH

Tench with Chervil Root, Apple-Peppers & Uhudler ③④⑤ 49

## STURGEON

Sturgeon with Viennese Caviar, Red Chicory, Cornell Cherries & Artichoke ③④⑤⑥ 65

## LAMB SHOULDER & SHANK serves 2

Lamb shoulder & Shank with Chamomile, Golden Beet & Kale ③④⑤ per Person 48

## VEAL KIDNEY

Veal Kidney with Watercress, New Potatoes & Sea-buckthorn ③④ 49

## VENISON

Venison with Purple Sun Carrot', preserved Walnut & Gooseberries ④⑤ 49

## WILD DUCK serves 2

Wild Duck with Kale, Buckwheat, Pumpkin & salted Plums ③④ per Person 52  
(45 Min.)

## ALLERGY INFORMATION

④—Gluten / ⑤—Crustacean / ③—Eggs / ②—Fish / ①—Peanut / ⑦—Soya / ⑥—Milk / ⑧—Nuts  
①—Celeriac/ Celery / ⑨—Mustard / ⑩—Sesame / ⑪—Hydrogen Sulfide / ⑫—Lupin / ⑬—Molluscs