

MENU

PUNTARELLA

Puntarella with Physalis & Chervil Root ©①
2016 Grüner Silvaner, Klaus-Peter Keller / Rheinhessen - Germany

or

AMUR CARP

Amur Carp with Fennel, Sea Buckthorn & Viennese Malt ④③②①
2022 Grüner Veltliner 'Projekt Cement', Schloss Esterhazy / Trausdorf - Burgenland

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POINTED CABBAGE

Pointed Cabbage with Short Rib, Jelly Ear Mushroom & Soave Chili ©①
2012 Riesling 'Schütt' Smaragd, Knoll / U.-Loiben - Wachau

or

POM POM BLANC

Pom Pom Blanc with Corn, Pomelo & white Alba Truffle ④③ (+25)
2019 Vitovska, P. Vodopivec / Venezia Giulia - Italy

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ALPINE CHAR

Alpine Char with Pumpkin, Calamansi & Nasturtium ④③②①
2018 Sauvignon Blanc 'Steinbach-Steinfass', Lackner-Tinnacher / Gamlitz - Styria

or

TENCH

Tench with Kale, Golden Beets Kombucha & Parsley ④③②①
2016 Chardonnay, Obrecht - Weingut zur Sonne / Graubünden - Switzerland

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PHEASANT

Pheasant with Red Cabbage, Parsley Root & Lovage ©①②
2021 Beaujolais Cru 'Morgon', Domaine Lapierre / Burgund - France

or

CALF'S LIGHTS

Calf's Lights with Plum, Potatoes & Watercress ©①
2016 Vin Jaune (Savagnin), Domaine des Cavarodes / Jura - France

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FAWN

Fawn with Flower Sprouts, Service Berries & Sea Buckthorn ④③②
2015 Rosso Riserva (Sangiovese), Colombaia / Toscana - Italy

or

WILD DUCK

Wild Duck with Radicchio, Uhudler & Chinese Mint Shrub ④③②①
2005 Cahors 'Le Sid' (Malbec), Cosse et Maisonneuve / Cahors - France

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SELECTED CHEESES FROM OUR MEIEREI ©

1982 Rivesaltes Ambré '36 ans d'élevage en barrique', Parcé Freres / Roussillon - France

or

REFRESHMENT

Cranberry Sorbet with Pine Rosemary & Boskop Apple ©①
Frauenpower Vol. 4 (Dornfelder, Sylvaner), Alanna Lagamba-Martin Wörner / Rheinhessen - Germany

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QUINCE

Quince with Christmas Stollen, Saffron & Lemon ④③②①
2017 Gelber Muskateller 'Stradener Rosenberg' TBA, Frauwallner / Straden - Styria

or

PUMPKIN

Melonnette Jaspée Pumpkin with Physalis, Orangeade & Grey Poppy Seed ④③②
2011 Rotgipfler-Zierfandler Beerenauslese, Freigut Thallern / Gumpoldskirchen - Thermenregion

6-COURSE-MENU 205

with wine pairing (1 glass per course) +105

7-COURSE-MENU 225

with wine pairing (1 glass per course) +120

À LA CARTE

WILD BROCCOLI

Wild Broccoli with King Trumpet Mushrooms, Radish & Calamansi

ⓐⓑⓓ 44

CHAR

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

ⓓⓔ 48

CARP

Amur Carp with Fennel, Sea Buckthorn & Viennese Malt

ⓐⓑⓓⓓⓓ 46

PUNTARELLA

Puntarella with Physalis & Chervil Root

ⓐⓓ 46

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POINTED CABBAGE

Pointed Cabbage with Short Rib, Jelly Ear Mushroom & Soave Chili

ⓐⓓ 44

CAVIAR & LENTILS

Caviar & Lentils with Banana & Bacon

ⓐⓑⓓⓓ 68

ALPINE CHAR

Alpine Char with Pumpkin, Calamansi & Nasturtium

ⓐⓑⓓⓓⓓⓓ 49

PHEASANT

Pheasant with Red Cabbage, Parsley Root & Lovage

ⓐⓓⓓ 46

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LEEK HEART

Leek Hearts with Romaine Lettuce, Orange Blossom & Salted Apricot

ⓐⓑⓓⓓⓓⓓ 48

AMUR CARP

Amur Carp with Eggplant, young Coconut, Groundcherries & Anise Hysop

ⓓⓓⓓⓓⓓ 59

STURGEON

Sturgeon with Gin infused Cornel Cherries, Cauliflower, Romanesco & Pericon

ⓐⓑⓓⓓⓓⓓⓓ 68

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PAPRIKA CHICKEN

Paprika Chicken with Butter Dumplings, Fennel & Wild Chervil

ⓐⓑⓓⓓⓓ 58

FAWN

Fawn with Flower Sprouts, Service Berries & Sea Buckthorn

ⓐⓓⓓ 68

WILD HARE

Wild Hare with Black Trumpet Mushrooms, Kale & Berberis

ⓐⓓ 68

POGUSCH LAMB

Saddle of Pogusch Lamb with Kale Variety, Yacon & Risina Beans

ⓐⓓ 68

ALLERGY INFORMATION

ⓐ—Gluten / ⓑ—Crustacean / Ⓒ—Eggs / Ⓓ—Fish / Ⓔ—Peanut / Ⓕ—Soya / Ⓖ—Milk / Ⓗ—Nuts
ⓓ—Celeriac/ Celery / ⓓ—Mustard / ⓓ—Sesame / Ⓒ—Hydrogen Sulfide / ⓓ—Lupin / Ⓖ—Molluscs

COUVERT 9,5