

MENU

BEET VARIETY

Beet Variety with Poppy Seeds & 'Williams' Pear ①②
2017 Blitz Rosé 'Volume I', M. Altenburger / Jois - Burgenland

or

BOUCHOT MUSSELS

Bouchot Mussels with Carrot, Topaz Apple & Verbena ③④⑤⑥⑦
2022 Silvaner 'Bruderweg', Saalwächter / Rheingau - Germany

|

ASPARAGUS

White Asparagus with Fig Leaf & Rhubarb ③④
2019 Blanc 'Pierre Précieuse' (SB), Alexandre Bain / Loire - France

or

OYSTER MUSHROOMS

'Black Pearl' Oyster Mushrooms with Yuzu, Romain Lettuce & Lovage ①②③④
2022 Vino de Pasto 'La Escribana', Luis Pérez / Andalusia - Spain

|

GOLDEN TROUT

Golden Trout with Kohlrabi, Sweet Potato & Perilla ⑤⑥⑦
2019 Weisser Schiefer 'S', U. Schiefer / Welgersdorf - Burgenland

or

PIKE

Pike with young Spinach, Gooseberries & Fava Beans ①②③④
2019 Chablis 'Terroirs de Béro', Château de Béro / Burgundy - France

|

CAULIFLOWER

Cauliflower with Apricot, Radish & Ras el Hanout ①②③④⑤⑥⑦⑧
2019 Grüner Veltliner 'Non-Tradition', Christian Tschida / Illmitz - Burgenland

or

CHICKEN & MORRELS

Chicken Drumsticks & Morrels with Semolina Dumpling & Bergamot ①②③④
2017 Sgaminegg (SB,MO), Sepp Muster / Schlossberg - Styria

|

KID GOAT

Kid Goat Shoulder with young Peas, Rhubarb & Salad Burnet ③④⑤
2016 Sankt Laurent 'Donnerskirchen', Rosi Schuster / Sankt Margarethen / Burgenland

or

DUCK

'Schneebergland' Duck with Salsify, Meyer Lemon & Macadamia ①②③④⑤
2019 Barbera d'Alba 'Scudetto', Guiseppe Mascarello / Piemonte - Italy

|

SELECTED CHEESES FROM OUR MEIEREI ③

2013 Grüner Veltliner 'Herzogberg', Georg Nigl / Perchtoldsdorf - Thermenregion

or

REFRESHMENT

Elderflower-Buttermilk Ice Cream with Elderberry Compote & Mint ③④
2021 Pet Nat Rosé (Blauer Zweigelt), WeinSchach / Kamptal - Austria

|

PINE CONE

Pine Cone Chocolate with Pineapple & Tarragon ①②③④⑤
2011 Rotgipfler- Zierfandler Beerenauslese, Freigut Thallern / Gumpoldskirchen - Thermenregion

or

RHUBARB & PEACH

Rhubarb & Peach with Gooseberries & Pepperwort ③④
2020 Riesling 'Zellinger Sonnenuhr' Spätlese, J.J. Prüm / Mosel - Germany

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

BOUCHOT MUSSELS

Bouchot Mussels with Carrot, Topaz Apple & Verbena

ⓐⓑⓓⓔⓕⓖ 46

BEET VARIETY

Beet Variety with Poppy Seeds & 'Williams' Pear

ⓓⓔ 46

|

ASPARAGUS

White Asparagus with Fig Leaf & Rhubarb

ⓐⓑ 44

CAVIAR & LENTILS

Caviar & Lentils with Banana & Bacon

ⓓⓔⓕⓖ 68

GOLDEN TROUT

Golden Trout with Kohlrabi, Sweet Potato & Perilla

ⓐⓑⓓ 49

CAULIFLOWER

Cauliflower with Apricot, Radish & Ras el Hanout

ⓐⓑⓓⓔⓕⓖⓓⓔⓕⓖ 46

|

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

|

PAPRIKA CHICKEN

Paprika Chicken with Butter Dumplings, Fennel & Wild Chervil

ⓐⓑⓓⓔⓕⓖ 58

PORK

Pogusch Pork with Sugar Peas, Monk's Beard & Ramson

ⓐⓑⓓⓔ 68

LAMB

Pogusch Lamb with Golden Beet, Chamomile & Butternut Squash

ⓐⓑⓓⓔ 68

KID GOAT

Kid Goat Shoulder with young Peas, Rhubarb & Salad Burnet

ⓐⓑⓓⓔ 68

ALLERGY INFORMATION

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

COUVERT 9,5