

# MENU

## BEET VARIETY

Beet Variety with Poppy Seeds & 'Williams' Pear ①②  
2021 Riesling 'Loibner Rothenberg', Pichler-Krutzler / O.-Loiben - Wachau

or

## BOUCHOT MUSSELS

Bouchot Mussels with Carrot, Topaz Apple & Verbena ③④⑤⑥⑦  
2019 Weissburgunder 'Stradener Rosenberg', Krispel / Straden - Styria

|

## 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 ④⑤⑥⑦  
2022 Vino de Pasto 'La Escribana', Luis Pérez / Andalusia - Spain

|

## GOLDEN TROUT

Golden Trout with Kohlrabi, Sweet Potato & Perilla ⑧⑨⑩  
2019 Weisser Schiefer 'S', U. Schiefer / Welgersdorf - Burgenland

or

## PIKE

Pike with young Spinach, Gooseberries & Fava Beans ④⑤⑥⑦  
2019 Chablis 'Terroirs de Béro', Château de Béro / Burgundy - France

|

## CALF'S LIVER

Calf's Liver with Hop Sprouts, Celery & Blue Fenugreek ④⑤⑥  
2020 Fer de Sang (Fer Servadou), Nicolas Carmarans / Aveyron - France

or

## CHICKEN & MORRELS

Chicken Drumsticks & Morrels with Semolina Dumpling & Bergamot ④⑤⑥⑦  
2021 Contrada Tomassucci (Trebiano, Malvasia, Verdicchio), Contrada Contro - Andrea Polidoro / Marche - Italy

|

## KID GOAT

Kid Goat Shoulder with Green Asparagus, Buttermilk & Medlar ④⑤⑥  
2013 Blaufränkisch 'Ungerberg', Paul Achs / Gols - Burgenland

or

## DUCK

'Schneebergland' Duck with Salsify, Meyer Lemon & Macadamia ④⑤⑥⑦⑧  
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 ④⑤⑥⑦  
2011 Rotgipfler-Zierfandler Beerenauslese, Freigut Thallern / Gumpoldskirchen - Thermenregion

or

## RHUBARB & PEACH

Rhubarb & Peach with Gooseberries & Pepperwort ③④  
2020 Riesling 'Zeltinger 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

## CALF'S LIVER

Calf's Liver with Hop Sprouts, Celery & Blue Fenugreek

ⓐⓐⓐ 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 Green Asparagus, Buttermilk & Medlar

ⓐⓐⓐ 68

## ALLERGY INFORMATION

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

COUVERT 9,5