

„echt. gut essen.“
Menu and wine card
07.05 – 11.05.2024

5 / 8 COURSE MENU

AMUSE BOUCHE

GRILLED BEETROOT
WITH BURRATA
roasted hazelnuts – verbena

COLD ALMOND-GARLIC
SOUP
pepper – tomato – langoustine

MARCHFELDER ASPARAGUS
*smoked fish dumplings – hybrid caviar
chives oil*

PIKE PERCH WILD CATCH
parsnip puree – verjus sauce – wild herbs

ROEBUCK WITH DATES
Celery puree – yeast dumpling

MANGO - SALAD
fruity olive oil – yogurt sorbet

PAVLOVA
*Vanilla crème – rhubarb – strawberries
Sichuan Pepper*

TWO THINGS BLUE CHEESE
Sangria pears – tanner's sumac

Surprise menu 5 courses Euro 139
8 course menu Euro 179

WINE PAIRING

2016 BLANC DE BLANC BRUT
NATURE
*Weszeli Winery
Langenlois, Kamptal, Austria*

2020 CHARDONNAY
„CASTEL RINGBERG“
*Azienda Agricola Elena Walch
Alto Adige, Italien*

2022 NEUBURGER „BETONT“
*Markus Altenburger Winery
Jois, Burgenland, Austria*

2018 FURMINT „FALU“
*Nador Winery
Vaskeresztes, Sopron, Hungary*

2021 „ROSSJ-BASS“
*Angelo Gaia Winery
Lange, Italy*

2016 VOSNE ROMANEE
VILLAGE
*Domaine Daniel Rion & Fils
Côte de Nuits, Bourgogne, France*

MOËT & CHANDON ICE IMPERIAL
*Champagne Moët & Chandon
Épernay, Champagne, France*

TAYLORS PORT TAWNY
20 YEARS
*Taylor Fladgate & Yeatman
Duro, Portugal*

Wine pairing Euro 144
Non-alcoholic drink pairing Euro 88