



WINE

2021 Chardonnay “Les Grandes Vignes“
Eric et Bérergère Thill, Jura

2018 Grüner Veltliner “Spitzer Graben“
Martin Muthenthaler, Wachau

2021 Sancerre Blanc “Cuvée Tradition“
Château Lestang 1573, Loire

2022 Spätburgunder “S”
Meyer-Näkel, Ahr

2017 Brunello di Montalcino “Montosoli“
Azienda Agricola Altesino, Tuscany

2021 Bianco Verona “La Ferna”
Azienda Agricola Contramalini, Venezia

2022 Rosenmuskateller Beerenauslese
Störrlein & Krenig, Franconia

2017 Welschriesling & Chardonnay Beerenauslese
Velich, Burgenland

Wine Pairing 5 Course 120€
Wine Pairing 6 Course 140€

Wine Pairing 7 Course 160€
Wine Pairing 8 Course 180€

MENU

Blue Lobster
Crab / Sea Urchin / Bergamot

Hand-dipped Scallop
Pepperoni from Altino / Imperial Caviar / Potato Mousseline

Char from the Kinsauer Mill
Elderflower Vinegar / Jerusalem Artichoke / Macadamia

Oxtail
Beet / Goose Liver / dried Apricot

Venison from the Poltinger Forest
Brussels Sprouts / Muscat Pumpkin / Aubergine

Brillat Savarin
Blackberry / Linseed / Walnut

Rose
Lychee / Almond / Goat’s Milk

Chestnut
Grain / Tahiti Vanilla / Meringue

5 Course 210€ / 6 Course 230€ / 7 Course 250€ / 8 Course 270€

All prices incl. taxes
Subject to change