



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

Kohlrabi
Sesame / Mojo Verde / Carrot

Parsley root
Peperoni from Altino / Potato Mousseline / Caviar of the field

Oyster mushroom and King Trumpet
Chicory / Whey / Strudel Leaf

Beetroot
Cabbage / Caraway / Sour Cream

Aubergine
Coconut / Maple Syrup / Pumpkin

Brillat Savarin
Blackberry / Linseed / Walnut

Rose
Lychee / Almond / Goat's Milk

Chestnut
Grain / Tahiti Vanilla / Meringue

5 Course 190€ / 6 Course 210€ / 7 Course 230€ / 8 Course 250€

All prices incl. taxes
Subject to change