

„echt. gut essen.“  
Menu and wine card  
06.08 – 10.08.2024

**5 / 8 COURSE MENU**

**AMUSE BOUCHE**

**STEAMED LANGOUSTINE**  
avocado – citrus fruits – perilla sorbet

**COLD  
TOMATOES-FENNEL-SOUP**  
Burrata

**ARTISCHOKES  
BRAISED IN OUR OWN FUND**  
gnocchi – broad beans – nut butter

**LOUP DE MER**  
clear porcini mushroom broth –  
salsa verde oil - salad

**GUINEA FOWL SUPREME**  
young leeks – polenta -  
smoked corn puree

**PICKLED PEACH**  
peach espuma – greek yoghurt sorbet–  
Tahiti vanilla – sugar hip

**WACHAUER APRICOT**  
haselnut – ginger – apricot kernel ice cream

**SAINT MAURE**  
braised onion – Baba au Whisky -  
salty walnut brittle

Surprise menu 5 courses Euro 139  
8 course menu Euro 179

**WINE PAIRING**

**2016 BRUT RESERVE  
GUSBOURNE**  
Winemaker Charlie Holland  
Appledore, Kent, England

**2021 MARDONNA ROSÉ**  
Markowitsch Winery  
Göttlesbrunn, Carnuntum, Austria

**2022 HIMMEL AUF ERDEN**  
Christian Tschida Winery  
Illmitz, Neusiedlersee, Austria

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

**2005 RIESLING  
SPÄTLESE TROCKEN  
GEHEIMRAT J**  
Julius Wegeler Winery  
Oestrich – Winkel, Rheingau, Germany

**2016 GRAND VIN DE  
CHATEAU PLAISANCE**  
Margaux, Bordeaux, Franc

**VIN SANTO DEL  
CHIANTI CLASSICO**  
Tenuta Felsina  
Siena, Tuscany, Italy

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

Wine pairing Euro 144  
Non-alcoholic drink pairing Euro 88