

„echt. gut essen.“
Menu and wine card
23.07 – 27.07.2024

5 / 8 COURSE MENU

AMUSE BOUCHE

STEAMED LANGOUSTINE

avocado – citrus fruits – perilla sorbet

COLD CANTALOUPE SOUP

juniper berry oil – foie gras cream

**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

COCONUT PARFAIT

passion fruit – marshmallow –
violet – tarragon powder

WACHAUER APRICOT

haselnut – ginger – apricot kernel ice cream

SAINT MAURE

braised onion – Baba au Whisky -
salty walnut brittle

WINE PAIRING

**2016 BRUT RESERVE
GUSBOURNE**

Winemaker Charlie Holland
Appledore, Kent, England

2021 MARDONNA ROSÉ

Markowitsch Winery
Göttlesbrunn, Carnuntum, Austria

2018 SAUVAGEON

Domaine Pignier
Montaigu, Jura, France

2018 FURMINT „FALU“

Nador Winery
Vaskeresztes, Sopron, Hungary

**2015 SAUVIGNON BLANC
G STK
RIED HOCHSTERMETZBERG**

Wolfgang Maitz Winery
Ratsch, Southern Styria, Austria

2019 PINOT NERO RISERVA

Tenuta Pfitscher
Montan, Alto Adige, Italy

**2009 VIN SANTO DEL
CHIANTI CLASSICO**

Tenuta Felsina
Siena, Tuscany, Italy

TAYLORS PORT TAWNY

Taylor Fladgate & Yeatman
Duro, Portugal

Surprise menu 5 courses Euro 139
8 course menu Euro 179

Wine pairing Euro 144
Non-alcoholic drink pairing Euro 88