

„echt. gut essen.“  
Menu and wine card  
09.04 – 13.04.2024

5 / 8 COURSE MENU

AMUSE BOUCHE

TOMATO RARITIES  
olive oil – iced cacio e pepe

ASPARAGUS  
lardo – flower pollen – elderberry hollandaise

NORWAY LOBSTER  
wasabi-pea puree – peanut fond

TURBOT  
avocadocream – nori noodles

BEST OF VEAL  
parsley mash – morel sauce

GRANNY SMITH-DILL SORBET  
caramel sauce - miso

MANGO  
coconut noodles – passionfruit limeleaf sorbet

BITTERSALAD  
walnut cream – gorgonzola – truffle oil

Surprise menu 5 courses Euro 139  
8 course menu Euro 179

WINE PAIRING

2016 BLANC DE BLANC BRUT  
NATURE

Weszeli Winery  
Langenlois, Kamptal, Austria

2021 FONTANASANTA  
„NOSIOLA“

Azienda Agricola Foradori  
Trentino, Trentino-Alto Adige, Italy

2018 FURMINT „FALU“

Nador Winery  
Vaskeresztes, Sopron, Hungary

2020 POUILLY-FUISSÉ “LES  
PIERROTES”

Domaine Clos des Rocs  
Maconnais, Burgundy, France

2021 MARDONNA ROSÉ

Markowitsch Winery  
Göttlesbrunn, Carnuntum, Austria

2017 HAPPINESS IN A BOTTLE

Silvia Heinrich Winery  
Deutschkreutz, Mittelburgenland, Austria

2022 APASIONADO

José Pariente  
Valladolid, Rueda, Spain

MOËT & CHANDON ICE IMPERIAL

Champagne Moët & Chandon  
Épernay, Champagne, France

Wine pairing Euro 144  
Non-alcoholic drink pairing Euro 88