



EUROPEAN CHAMPIONSHIP DINNER MENU

8. bis 21. August 2022

Tataki of Duck

Entenbrust | Kirschgel | Ingwer | Sojavinaigrette | Apfel Senfkorn Relish

2018 Spätburgunder | Martin Waßmer | Markgräflerland | Baden

Mediterranean Pulpo

Pulpo | Quinoa Risotto | Botiya Olivencreme

2018 Auxerrois | Weingut Klumpp | Baden

Sea Bass Filet

Wolfsbarschfilet | Rouille Crème | Pak Choi | Krustentierschaum

2018 Bordeaux Blanc Sec | Château Rieussec | Bordeaux

Filet of Beef

Rinderfilet | Kartoffelmousseline | Broccolini | Wasabi Erbsen | Trüffeljus | Perlzwiebel

2017 Légende | Domaines Barons Rothschild | Bordeaux

Golden Chocolate Bar

Schokoladenparfait | Cassisorbet

2020 Salzl Seewinkelhof | Sämling Spätlese | Neusiedlersee

Dinner Experience 4-Gänge € 95 | Weinbegleitung € 44
Vorspeise/Zwischengang (2) | Hauptspeise (1) | Dessert (1)
Dinner Experience 5-Gänge € 109 | Weinbegleitung € 55
Vorspeise/Zwischengang (3) | Hauptspeise (1) | Dessert (1)



EUROPEAN CHAMPIONSHIP DINNER MENU

August 8th, till 21st, 2022

Tataki of Duck

Duck breast | cherry jelly | soy vinaigrette | apple mustard seeds relish

2018 Spätburgunder | Martin Waßmer | Markgräflerland | Baden

Mediterranean Pulpo

Quinoa risotto | botiya olive crème

2018 Auxerrois | Weingut Klumpp | Baden

Sea Bass Filet

Rouille crème | pak choi | crustacean spume

2018 Bordeaux Blanc Sec | Château Rieussec | Bordeaux

Filet of beef

Potato mousseline | broccolini | wasabi peas | truffel jus | pearl onion

2017 Légende | Domaines Barons Rothschild | Bordeaux

Golden Chocolate Bar

Chocolate parfait | crème de cassis sorbet

2020 Salzl Seewinkelhof | Sämling Spätlese | Neusiedlersee

Dinner Experience 4-courses € 95 | Wine accompaniment € 44

Starter/Entremets (2) | Main course (1) | Dessert (1)

Dinner Experience 5-courses € 109 | Wine accompaniment € 55

Starter/Entremets (3) | Main course (1) | Dessert (1)