

STARTERS**ENTREMETS COLD****Truffled celery rose**

Celery | black walnut | marinated blackberries | truffle vinaigrette

2018 Riesling Berg | Weingut Max Müller I | Franken

Bavarian saltwater shrimp

Tuna | marinda tomato | mango | tigermilk

2018 Grüner Veltliner | Weingut Salzl | Burgenland

Tataki of duck

Duck breast | cucumber | apple vinaigrette | cherry gel

2018 Spätburgunder | Martin Waßmer | Markgräflerland | Baden

STARTERS**ENTREMETS WARM****Chervil foam soup**

Baked quail egg | crème fraîche

2018 Bacchus | Weingut Max Müller I | Franken

Homemade ravioli & artichoke

Homemade ravioli | artichokes | pecorino | pesto verde | white tomato foam

2018 Sauvignon Blanc | Weingut Thaller | Vulkanland Steiermark DAC

Pulpo a la gallega

Octopus | edamame | orange-saffron gel | pimiento de padrón | lukewarm potato foam

2018 Auxerrois | Weingut Klumpp | Baden

MAIN COURSES

Surf & Turf

Roasted fillet of beef | black tiger shrimp | bernaise mousseline
glazed thai asparagus | lobster foam | balsamic jus
2017 Légende | Domaines Barons Rothschild | Bordeaux | Frankreich

Best of lamb and veal

polenta | baby carrots
2018 Grande Cuvée | Weingut Salzl | Neusiedlersee | Austria

Grilled breton turbot

eggplant | harissa
2018 Bordeaux Blanc Sec | Château Rieussec | Bordeaux | France

Asparagus in tempura

Green and white asparagus | orange-Ponzu | jalapeño mayonnaise | chilli lemon mayonnaise
2018 Riesling Krone | Weingut Tesch | Nahe | Deutschland

DESSERTS

Lemon Raspberry Meringue

Raspberry compote | Lemon cream
2020 Salzl Seewinkelhof | Sämling Spätlese | Neusiedlersee

Tiramisu „new style“

Coffee | mascarpone | bisquit
2020 Salzl Seewinkelhof | Sämling Spätlese | Neusiedlersee

Sunset 3-courses € 69 | Wine accompaniment € 33
Starter/Entremets (1) | Main course (1) | Dessert (1)
Dinner Experience 4-courses € 86 | Wine accompaniment € 44
Starter/Entremets (2) | Main course (1) | Dessert (1)
Dinner Experience 5-courses € 99 | Wine accompaniment € 55
Starter/Entremets (3) | Main course (1) | Dessert (1)
Dinner Experience 6-courses € 112 | Wine accompaniment € 66
Starter/Entremets (4) | Main course (1) | Dessert (1)