



***“ERDÄPFELBLATTEL“** | CABBAGE | SMOKED CARP

***DONOUT** | CHICKEN LIVER | BLACK TRUFFLE

***PUMPKIN** | EGG | LOVAGE

AGRAPART & FILS, TERROIRS GRAND CRU, BLANC DE BLANCS, EXTRA BRUT

***SALZBURGER CAVIAR** | „TAFELSPITZ“

AGRAPART & FILS, TERROIRS GRAND CRU, BLANC DE BLANCS, EXTRA BRUT

***TYROLEAN „MAREND“**

* **CANAPÉ FROM FOIE GRAS** | PLUM | BUTTER MILK | SWEET CORN

RIESLING KABINETT, LIMESTONE 2016, KLAUS PETER KELLER, REINHESSEN

BAVARIAN PRAWN | ASPARAGUS | PUMPKIN-SEED OIL

WEISSBURGUNDER, SIXTY – FOUR 2009, GEORG PREISINGER, BURGENLAND

***TROUT „MÜLLERIN“** | CELERY | ALMOND

GRÜNER VELTLINER, KAMPTAL DAC RESERVE SPIEGEL 2011, FRED LOIMER, NIEDERÖSTERREICH

„**WAGYU**“ | ONION

PINOT NOIR GK, EHRENSTETTER ÖLBERG 2015, MARTIN WASSMER, MOSEL

***DEER** | CHERRY

AB ERICIO, 2002, HANS IGLER, BURGENLAND

***CURD** | BLUEBERRIES | HERBS

BEERENAUSLESE GELBER MUSKATELLER, 2015, EMMERICH KNOLL, WACHAU

***SPELT** | MILK | HONEY | APRICOT | WILD STRAWBERRIES

***APRICOT-PANCAKE**

BIG MENU

€ 125,00 PER PERSON WITHOUT WINE ACCOMPANIMENT

* **SMALL MENU**

€ 93,00 PER PERSON WITHOUT WINE ACCOMPANIMENT

THE STIAR TEAM WISHES YOU AN ENJOYABLE EVENING!

GUNTHER DÖBERL