



SOUR CREAM | CARAWAY SEEDS

TROUT | POTATOES

CHICKEN LIVER | RED CURRANT | SORREL

PORK | LION'S-TOOTH

Terroirs Grand Cru | Agrapart & Fils | Champagne | France

MAREND

Schwarzbier | Zillertal Brauerei | Austria

TYROLEAN PRAWN | TOMATO | PEAS

Neuburger | 2010 | Nikolaihof | Wachau | Austria

GOLDEN BEET | ELDERFLOWER | WILD HERBS

Riesling Forster Ungeheuer Ziegler | 2018 | Bassermann-Jordan | Pfalz | Germany

BARLEY | MUSHROOMS

Chardonnay Zieregg | 2007 | Tement | Südsteiermark | Austria

STURGEON | CAULIFLOWER | BROWN BUTTER

Fiano „Otto Muri“ | 2017 | Collazzi | Toscana | Italy

LAMB | CARROT | LOVAGE

Projekt Nr. 2 | 2018 | Esterhazy | Burgenland | Austria

VEAL | CELERIAC | BLACK TRUFFLE

Pinot Noir „Alte Reben“ | 2017 | Adank | Fläsch | Switzerland

WILD STRAWBERRIES | GOAT'S YOGURT | BASIL

Blason Rosé | Perrier Jouët | Champagne | France

CHERRY | CHOCOLATE | POPPYSEED

Forticus | 2007 | Graf Hardegg | Weinviertel | Austria

RASPBERRY VINEGAR | PEACH

BLACK BEER | CREAM CHEESE

€ 139,- Large set menu € 244,- with wine pairing

€ 109,- Small set menu € 180,- with wine pairing