



MENU

Greetings from the kitchen

Marinated arctic char

beetroot | kefir | dill oil
saffron gel | Arenkha caviar | miso

Mushroom essence

Potato-mushroom ravioli | royale
leek | lovage | shimeji mushrooms

Steamed sturgeon

celery | spinach | char caviar
crustacean gravy

Dry-aged duck

duck leg bonbon | red cabbage cream
grave dumplings | black salsify
duck-lavender juice

Chocolate tart

cream cheese | mandarin
poppy seed strudel | chocolate fondant

APERITIF

Come together with sparkling wine
at our bar at 06.00 p.m.

WINE RECOMMENDATION

Riesling Ried Stratzinger Sunogeln

J. Schmid | Kremstal DAC Reserve
Austria
0.7 l € 46,00

Malbec Saurus Select

Familia Schroeder | Patagonia | Argentina
0.7 l € 44,00

Grüner Veltliner V.D.N.

Domäne Wachau | Austria
0/16 Glas € 7,00



Gault & Millau



Menu € 105,00

*Since we work with seasonal and fresh products there may be changes at short notice