

APERITIF

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

MENU

Greetings from the kitchen

French toast

truffle | beef tartare
Szechuan pepper ice cream |
garlic emulsion | rye

Tartelette

lobster | arctic char | finger lime
cucumber | young leek gel | ginger

Champagne soup

Prosciutto ravioli | pea | celery

Filet of trout from fish farm Moser

cauliflower | kohlrabi | salmon caviar
Beurre Blanc | parsley oil

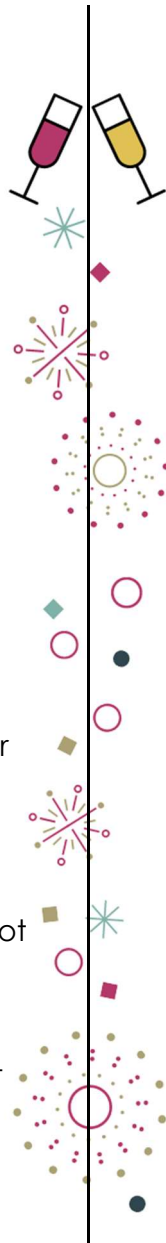
Saddle of veal from local breeding

potato baumkuchen | celery | beetroot
parsley | Sauce Demi-Glace

Chocolate

salted caramel ice cream | chestnut
tart | Passion fruit | persimmon

Midnight snack



WINE

RECOMMENDATION

Chablis La Chanfleure

Louis Latour | Burgund | France
0.7l € 53,00

Woodcutter's Shiraz

Torbreck | Barossa Valley | Australia
0.7l € 57,00

Trockenbeerenauslese (SÄ|WR|RI)

Höpler | Burgenland | Austria
1/16 Glas € 8,50

31st December 2023
New Year's Eve



Menu € 130,00

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