



## MENU

### **Bread & Games**

greeting from the kitchen

### **Butter milk**

fermented radish | black bean hummus  
gel of young leek | beet root | green tomato

### **Trout**

ginger vinaigrette | cucumber  
char caviar | leek oil

### **Lobster bisque**

lobster ravioli | arctic char tartar  
kohlrabi | yuzu

### **Char from fish farm Moser**

oca | spinach | Thai asparagus  
nage | parsley

### **Quail**

duxelles | black truffle | topinambour  
cos lettuce | marjoram

### **Sirloin from local young beef**

carrot | celery-cashew puree  
onion | lovage

### **Nougat**

milk ice cream | raspberry  
nut crumble | curd soufflé

## **Gault&Millau**

Menu 3 courses € 65 | Wine pairing € 25

Menu 5 courses € 85 | Wine pairing € 42

Menu 7 courses € 105 | Wine pairing € 62

## APÉRITIF

unsere Empfehlung

### **Champagner Marc Herbrarts**

Mes Favorites Vieilles Vignes oder Rosé  
Mareuil-sur-Ay | Vallée de la Marne

## WINE PAIRING

### **HUBER'S Punk White**

Hiedler | Langenlois | Österreich

### **Roter Vellliner Wagram Terrassen**

Wagram DAC | J.Fritz

### **Massiv Weiß Cuvée**

Burgenland | Keringer

### **Riesling Englberg**

Traisental DAC | Neumayer

### **Gevrey Chamberlin**

Burgund | Pierre Ponelle

### **Campo Bastiglia**

Valpolicella Ripasso

### **Trockenbeerenauslese**

Burgenland | Höppler

**falstaff**  
GENIESSEN WEIN ESSEN REISEN

Menu 4 courses € 75 | Wine pairing € 32

Menu 6 courses € 95 | Wine pairing € 50

\* Since we work seasonally and with fresh products,  
changes may occur at short notice.

# KLE's KLASSIKER

<b>Bread &amp; Games</b> homemade bread crackling fat   butter   olive oil   volcanic salt		€ 15,00
<b>Beef tartar</b> homemade toast   quail egg smoked crème Fraîche   bread creme   cress	100 g 160 g	€ 18,00 € 25,00
		
<b>Wiener Schnitzel of calf from local breeding</b> parsley potatoes   vegetables cowberries   lemon		€ 25,00
<b>Homemade gnocchi</b> ramsons   organic egg yolk   Pecorino green asparagus   black nuts		€ 26,00
<b>Dry-aged rib-eye</b> grilled vegetables   mashed potato   demi-glace sauce		€ 42,00
		
<b>Variation of cheese</b> homemade crisp bread chutneys   honey nuts		€ 17,00
<b>Grandma's chocolate cake</b> Tahiti vanilla ice cream   orange		€ 13,00
<b>Homemade ice cream</b>		€ 7,00

**KLE cooks. „Clear. Light. Authentic.“**

With a new awareness of old traditions and fresher enthusiasm  
for visionary sustainability.