KLE

MENU

Bread & Games
greeting from the kitchen

Beef fillet
tomatoes | parmesan | rucola
black olive

Lobster soup
lobster ravioli | arctic char tartar
kohlrabi | yuzu

Fagottini
ham | chicken skin | leek
royal

Tiger trout
Pak Choi | pumpkin | caviar
Beurre blanc

Dry-aged duck
duxelles | Enoki mushrooms | duck-potato pockets
lavender juice

Saddle of deer
savoy cabbage | yellow beetroot | red wine
parsley root | licorice jus

Chocolate
salted caramel | pistachio | vanilla
nougat | poppy seeds | pear

APÉRITIF

our recommendation

Champagner Marc Herbrarts
Mes Favorites Vieilles Vignes or Rosé
Mareuil-sur-Ay | Vallée de la Marne

WINE PAIRING

Sauvignon Blanc De Silva
Peter Sölva | South Tirol | Italy

Grüner Veltliner Hasenliebe
Gmeinböck | Lower Austria

Riesling Englberg
Neumayr | Traisental DAC | Austria

Grüner Veltliner Ried Rosengartl
Waldschütz | Kamptal DAC Reserve
Austria

St. Laurent Frauenfeld
Johanneshof Reinisch | Thermenregion
Austria

Peccatum BF | ME | CS
Leberl | Burgenland | Austria

Spätlese Rot
Seegut Lentsch | Burgenland | Austria

Gault&Millau

falstaff
GENIESSEN WEIN ESSEN REISEN

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