

# Seasonal Menu

## APERITIF

BLANC DE BLANCS BRUT, 10.5  
SCHLOSS GOBELSBURG, KAMPTAL

VERJUS VITAL, HANNES REEH, ANDAU 8.5  
alcoholfree

## STARTERS

DUCK LIVER CRÈME BRÛLÉE 17.5  
apricot chutney, potato-rosemary brioche

COLORFUL BEET GARDEN <sup>(V)</sup> 13.5  
cottage cheese, granola crunch

FOAMY JERUSALEM ARTICHOKE SOUP 9  
forest mushroom tortellini, chive oil

## MAIN COURSE

CONFIT DUCK LEG FROM THE 28  
FROM «WALDVIERTEL»  
parsnip puree, marinated sweet and sour shallots,  
duck jus

OLD VIENNESE STYLE FRIED BEEF STEAK 34  
onion cream, bouillon potatoes, horseradish, watercress

BROOK TROUT 29  
black salsify & potato ragout, horseradish foam,  
vegetable julienne

## DESSERT

PEAR TART 12  
vanilla sauce, cinnamon ice cream

## NIGHTCAP

HÄMMERLE, VORARLBERG 10  
apricot, pear, apple

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