

Share some love
VALENTINE'S DAY MENU

Organic sourdough bread from Öfferl
whipped herb butter

NIBBLES TO START WITH

Marinated salmon trout

Tipara dito sauce . Rice crackers . Black sesame . Parsnip . Brussel sprouts

Hokkaido pumpkin medley

Sweet and sour pumpkin . Pumpkin & Tumeric puree . Roasted pumpkin . Pumpkin seed oil

Herb salad & Goat cheese

Apples . Apple dressing . Figs . Walnuts

2019 Weißburgunder Ried Hochrain – Jamek

TO SHARE

Braised veal cheeks

Truffle jus

2021 Merlot St. Georgen – Esterhazy

OR

Pikeperch fillet

Sweet sour pumpkin . Pumpkin puree . Horseradish sauce

2021 GV Weinviertel DAC Reserve Green Hunter – Hagn

Spelt risotto . Forest mushrooms . Blueberries . Goat cheese

Roasted winter vegetables

Hazelnut polenta

SWEET ENDING

Warm chocolate cake

Gingerbread sauce . Vanilla ice cream

Crème Brulée

Fine Ruby Port – Quinta Do Noval

€ 109 PER PERSON

INCL. APERITIF

Wine Pairing €39 per Person

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