

Amuse Bouche

Francis Orban Extra Brut (FR – Champagne)

first course

„kohlrabi“ (marinated kohlrabi, lovage cream, pickled mushrooms)

Franz Pichler, Grüner Veltliner Smaragd Kolmitz 2017 Magnum (AT-Wachau)

second course

„carpaccio“ (veal carpaccio, horseradish sauce, black truffle, pickled mustard seeds)

Domaine Chambeyron, Condrieu Vernon 2022 (FR-Côtes du Rhône)

third course

„foie gras“ (foie gras terrine, hot cross bun, gooseberry, black currant)

Andreas Bender, Riesling Dhron Hofberger Kabinett 2018 (DE-Mosel)

fourth course

„pike perch“ (pan fried filet of pike perch, Jerusalem artichoke ravioli, fish sauce with caviar)

I Custodi, Vinujancu 2015 (IT-Sicily)

fifth course

„beef“ (grilled beef filet, slow cooked rib, pumpkin, sea buckthorn, pink pepper, hazelnuts)

Seghesio, Barolo La Villa 2015 Magnum (IT-Piemonte)

sixth course

„chocolate“ (dark chocolate mousse, raspberry sauce, vanilla ice cream)

Château Saint Michel 2010 (FR-Sauternes)

coffee