

MENU

Bread & Games

greeting from the kitchen

Asian marinated salmon

miso | radishes | tomatoes
basil oil | tomato water

Lobster soup

lobster ravioli | arctic char tartar
kohlrabi | yuzu

Trout

green asparagus | pea | young leek
smoked trout | leek foam

Quail

duxelles | potato flan | king oyster mushroom
mushroom gravy

Saddle of veal

sweet corn | aubergine | cauliflower
herb crust | beurre blanc | parsley oil

Cheese variation

crisp bread | homemade chutney

Vanilla cream

raspberry granita | dark chocolate
chocolate-raspberry sorbet

Gault&Millau

Menu 3 courses € 75 | wine pairing € 27

Menu 5 courses € 95 | wine pairing € 41

Menu 7 courses € 115 | wine pairing € 55

APÉRITIF

our recommendation

A Nobis Brut

Sektkellerei A Nobis | Burgenland | Austria

WINE PAIRING

Grüner Veltliner Hasenliebe

Gmeinböck | Lower Austria

Venesse Strass

Waldschütz | Kamptal DAC | Austria

Huber's Punk White

Hiedler | Kamptal DAC | Austria

Hexenberg (ME | SY)

Pfneisl | Burgenland | Austria

Malbec Saurus Select

Familia Schroeder | Patagonia | Argentina

Grüner Veltliner V.D.N.

Domäne Wachau | Wachau | Austria

Spätlese Rot

Seegut Lentsch | Burgenland | Austria

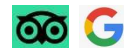
falstaff
GENIESSEN WEIN ESSEN REISEN

Menu 4 courses € 85 | wine pairing € 34

Menu 6 courses € 105 | wine pairing € 48

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

We are happy about your positive rating



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