

Vegetarian 4- / 5-course menu

Braised red cabbage | cashew creme | pomegranate | parsley-buckwheat crumble

2020 Glou des Bret Beaujolais-Lantignié | Gamay | Bret Brothers | Beaujolais - Burgund

Black salsify-tonka bean soup | fermented walnut | crostino | spinach pesto

2021 Gemischter Satz Weissleiten | WB, Riesling, GV, Neuburger, Traminer | Weingut Hajszan-Neumann | Stadt Wien

Taleggio fonduta | black Piedmont truffle | spinach | onsen egg

2017 Morasso | Timorasso | Cascina Montagnola | Piemont

Potato-quark gnocchi | pumkin | kale | brown butter foam

2021 Fontanasanta | Manzoni Bianco | Az. Ag. Foradori | Trentin

Pistachio cake | spiced cherries | Benny harvest chocolate espuma

2015 Recioto „La Tordare“ Valpolicella | Corvina, Corvinone, Rondinella | Ca' La Bionda | Veneto

or

Selection of cheese from Maitre Affineur Waltmann | chutney | pain d'espice

2019 Gewürztraminer Steingrubler Grand Cru | Domaine Albert Mann | Elsass

The menu contains always starter, soup, mein course & dessert or cheese

4-course menu: 70,00€ | 5-course menu: 84,00€

winepairing: 4-course 44,00€ | 5-course 54,00€

non-alcoholic pairing: 4-course 28,00€

Bei Unverträglichkeiten oder Allergien fragen Sie bitte nach unserer Allergen-Karte
Alle Preise in Euro, inkl. Bedienungsgeld und 19% MwSt.