



Our Maître Sommelier Patrick recommends for the menu
the wine pairing for ninety two euro

GRÜNER VELTLINER „LOIBNER“

Winery F.X. Pichler



SANCERRE „A.S.C.“

Winery Maison Lispaul



BLAUER SYLVANER „LOISENBERG“

Winery Schloß Frankenberg



CHARDONNAY „VINTNERS RESERVE“

Winery Kendall-Jackson



RIESLING „LIEU DIT BERG“

Winery Schieferkopf



BARBARESCO „BASARIN“

Winery Adriano



ROTER TRAMINER „AUSLESE“

Winery Schloß Frankenberg

TYROL DINNER MENU IN 7 COURSES

one hundred and sixty-eight euro

Couvert six euro

Appetizers · Amuse Bouche



HOMEMADE SOUR DOUGH BREAD

Vridolin, Focaccia, Crispbread

Kitzbühel Mountain Herbs Butter & Berggericht Bacon



LANGUSTINE

Rhubarbdashi & Sancho oil



NASTURTIUM FLOWER

Peas, Sour cream & Walnut



MOREL

„ALBUFEIRA“



DRY AGED CHAR FISH

Chard & XO



WAGYU A4 FROM GUNMA JAPAN

Beeftea & Mashed Potatoes



STRAWBERRIES & PEPPER



Petit fours