

## WINE PAIRING

OUR RECOMMENDATION TO THE MENU

€ 145

### GRÜNER VELTLINER „AXPOINT“

2022 Gritsch, Wachau, Austria

### VIOGNIER

2022, Graf Hardegg, Burgenland, Austria

### HIDDEN TREASURES NO.3

2021, Weingut Moric, Burgenland, Austria

### RIESLING KABINETT

2020, Schloss Frankenberg, Germany

### ROSÈ FIGUERE CONFIDENTIELLE

2021, Provence, France

### CHARDONNAY "ALTE REBEN"

2020, Weingut Paul Achs, Burgenland, Austria

### BEERENAUSLESE

2018, Weingut Goldenits, Burgenland, Österreich

## TYROLEAN MENU

IN 6 COURSES

€ 199

### APERITIVHAPPEN | AMUSE BOUCHE

#### SPECK & GEBÄCK

Homemade sourdough bread „Vridolin“  
and focaccia | farm butter  
deer ham & tyrolean bacon

#### HAMACHI

Cilantro & Kiwi

#### TYROLEAN YEAST DUMPLING "GERMKNÖDEL"

Duck liver & roasted plum

#### TYROLEAN ORGANIC CHICKEN

Morrel & peas

#### LANGOUSTINE ROYAL

Bisque & green apple

#### DULCE

Sea Buckthorne & swiss stone pine

#### PETTI FOURS

## NON ALKOHOLIC DRINKS

OUR RECOMMENDATION TO THE MENU

€ 82

### SPARKLING TEA GRON

Sparkling Tea Company, Kopenhagen, Danmark

### VERJUS & ROSE LEMONADE

Manfred Tement, Steiermark, Austria

### WELL APFEL ROSÉ "EDITION SOMMELIER"

Manufaktur Jörg Geiger, Germany

### INSPIRATION 4.7 (grape, chili, cherry)

Manufaktur Jörg Geiger, Germany

### PRISECCO (fruits, elderflower, herbs)

Manufaktur Jörg Geiger, Germany

### O'CIN & LOBSTER GINGER ALE

Obsthof Retter, Steiermark, Austria

### WELL HIRSCHBIRNE (PEAR) "EDITION SOMMELIER"

2020, Obsthof Retter, Steiermark, Austria

## TYROL DINNER MENU

IN 6 COURSES

€ 199

### APPETIZERS · AMUSE BOUCHE

#### BREAD & BACON

homemade sour dough bread "Vridolin" |  
focacia, farm butter, deer ham &  
tyrolean bacon

#### HAMACHI

Cilantro & kiwi

#### YEAST DUMPLING "GERMKNÖDEL"

Duck liver & roasted plum

#### TYROLEAN ORGANIC CHICKEN

Morrel & peas

#### LANGOUSTINE ROYAL

Bisque & green apple

#### DULCE

Sea Buckthorne & swiss stone pine

#### PETIT FOURS

## UPGRADES

### IMPERIAL GOLDEN CAVIAR

blini, sour cream & boiled egg white

50 grams € 140

100 grams € 270

### REGIONAL GOAT CREAM CHEESE

Cabbage Turnip & grape mustard

€ 21

### A 4 WAGYU FROM GUNMA

Eggolk cream | smoked beef tea

Intermediate course € 38

Main course € 68

### WINE RECOMENDATION:

#### PINOT NOIR "RIED HOLZSPUR"

Johanneshof Reinisch, Thermenregion, Austria

€ 19