

UPGRADES

IMPERIAL GOLDEN CAVIAR

blini, sour cream & boiled egg white

50 grams € 140

100 grams € 270

WINE RECOMMENDATION

DOM PERIGNON VINTAGE "2012"

Weingut Moet & Chandon € 56

INTERMEDIATE COURSE

WAGYU BEIRIED FROM GUNMA

JAPAN A4

Onion fond | egg yolk € 38

Main course € 68

TAGLIOLINI WITH WHITE TRUFFLE

Intermediate course € 18

Main course € 28

Per gramm white truffle from Alba € 16

WINE RECOMMENDATION

CUVEE IMPERIAL ROT

2012, Schloss Halbthurn, Burgenland

Austria € 21

WEINE PARING

our recommendation to the menu

€ 145

GRÜNER VELTLINER „AXPOINT“

2022, Gritsch, Wachau, Austria

VIOGNIER „V“

2021, winery Hardegg, Weinviertel, Austria

SYLVANER "ALTE REBEN"

2021, Schloss Frankenberg, Germany

RED PORTO

2012, Vergenoegd, Südafrika

WERMUT "MISS RÓSY"

winery Strohmaier, Steiermark, Austria

ST. LAURENT"

2009, Schloss Halbthurn, Burgenland

Optional: CUVÉE IMPERIAL ROT

2012, Schloss Halbthurn, Burgenland,
Austria € 19

TAITTINGER „NOCTURNE“ ROSÉ

Vinery taittinger, france

TYROL DINNER MENU

IN 6 COURSES

€ 199

APPETIZERS · AMUSE BOUCHE

BREAD & BACON

homemade sour dough bread "Vridolin",
focaccia, farm butter, horse bresaola &
tyrolean bacon

TYROLEAN KWELLSAIBLING (CHAR)

Oyster & charcoal cucumber

YEAST DUMPLING "GERMKNÖDEL"

Goat cream cheese & plum

SALMON TROUT SOUFLEE

Fava bean & kaffir lime

optionally: 8 g Albino Imperial Kaviar € 28

VEAL FILLET FROM TYROL

potato & vanilla

optionally: white truffle from Alba, pro g € 16

ZOTTER NOBELBITTER 72 %

red beet & roasted yeast

PETIT FOURS