
MENU

Amuse bouche

Confit Scottish salmon
with Cevennes onions, buttermilk and Imperial caviar
2020 Oberbergener Bassgeige Chardonnay – Weingut Franz Keller, Baden

Pike-perch from the Ijsselmeer
with yellow beet, bean cream
and pumpkin seed oil
2021 Bourgogne blanc - Domaine Cachat-Ocquidant, Burgund

Grilled wild-caught red prawn
with pike-perch spaetzle and Café de Paris butter
2010 Grauburgunder « Selection A » - Weingut Franz Keller, Baden

Quail in Tramazini
with Binder's broccoli sprouts
and young spinach
1991 Château La Fleur de Gay – Pomerol, Bordeaux

Rhubarb ragout and pavlova
with rose emulsion and strawberry sorbet
2021 Zweigelt Auslese - Weinlaubenhof Kracher, Burgenland

Petits Fours

Menu in 5 courses
winepairing

158 €
80 €