

UNSERE WEINEMPFEHLUNGEN

Diese Weine sind zur
Vor- & Hauptspeise inkludiert.

OUR WINE RECOMMENDATIONS

These wines are included
for the appetizer & main dish

2015 Grüner Veltliner "Morgentau"
Edition Grand Hotel Wien
Weingut Hager . Mollands . Kamptal

2015 Gemischter Satz
Weingut Zahel . Mauer . Wien

2014 Blaufränkisch „Unglaublich“
Weingut Lehrner . Horitschon . Burgenland

2012 St. Laurent „Kadolzberg“
Weingut Zahel . Mauer . Wien

ALLERGENEINFORMATION

Unsere Mitarbeiter informieren Sie gerne über
Allergene in unseren Gerichten.

*Please inform your waiter about any food
intolerances or allergies.*

Alle Preise in Euro inklusive
Steuern & Abgaben.
All prices in euro including all taxes

Dieses Angebot gilt für maximal 8 Personen.
This offer is available for maximum 8 persons.

grand lunch

GEBEIZTE LACHSFORELLE
mit Bittersalat
MARINATED SALMON TROUT
with bitter salad

SPARGEL
mit Schalottenvinaigrette & Pfefferoni
ASPARAGUS
with shallot vinaigrette & peppers

VELOUTÉ
mit Miso & Hascheetascherl
VELOUTÉ
with miso & hash pocket

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ROSTBRATEN
mit Pilzen & jungem Mais
PRIME RIB
with mushrooms & young corn

GEGRILLTER SPARGEL
mit geräucherter Nussbutternage
GRILLED ASPARAGUS
with smoked brown butter nage

GARNELENCURRY
mit Fregola
PRAWN CURRY
with fregola

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GRATINIERTE BEEREN
mit Vanilleparfait
GRATINATED BERRIES
with vanilla parfait

SCHOKOLADENAUF LAUF
mit Eukalyptus & Erdnuss
CHOCOLATE SOUFFLÉ
with eucalyptus & peanut

3 STÜCK ROHMILCHKÄSE
3 PIECES OF RAW MILK CHEESES

Genuss in 3 Gängen mit Dessert 45
Genuss in 3 Gängen ohne Dessert 55
Inklusive Wein . Wasser & einem Mocca
*Enjoyment in 3 courses with dessert 45
Enjoyment in 3 courses without dessert 55
Including wine . water & one mocca*

menu

.../ Spring 2017

Flamed red wild prawn with chive | shallot vinaigrette | chilli pepper |
marinated pearl onions & herb salad

2015 Furmint . Vogelsang . Winery Wenzel . Rust . Neusiedlersee-Hügelland . Burgenland . Austria

Warm pickled prime rip and tartar of Wagyu beef | dried carrots
& marinated Beta Sweet carrots | almond oil & Perigord truffle

2013 Chardonnay de Bourgogne . David Moret . Burgundy . France

Marinated cod with lime oil | caviar | smoked fish nage | egg yolk cream

2012 Riesling . Ried Zöbinger Heiligenstein . Winery Bründlmayer . Langenlois .
Kamptal . Lower Austria

Braised Mieral duck leg | artischokes with watercress-herb spinach |
marinated artischokes | crispy & marinated parsley root

2010 Clos L'Hermitage . Lalande de Pomerol . France

4 pieces of raw milk cheese

360° PET NAT . Weingut Geyerhof . Oberfucha . Kremstal . Lower Austria

Boiled rhubarb with raspberry & vanilla | Raspberry-yoghurt ice cream |
marinated raspberry | raspberry crumbles & Shiso

2011 Riesling . Marienburg Spätlese . Goldkapsel . Clemens Busch . Moselle . Germany

Enjoyment in 6 courses 106 / WINE 59 / WINE PRESTIGE 150*

Enjoyment in 5 courses 96 / WINE 49 / WINE PRESTIGE 135*

Enjoyment in 4 courses 86 / WINE 39 / WINE PRESTIGE 120*

Enjoyment in 3 courses 76 / WINE 32 / WINE PRESTIGE 95*

* WINE PRESTIGE: MINIMUM 4 PERSONS

grand dinner

Surprise menu with the best of spring 120 / wine 80

Please be aware that this menu will only be served for the whole table.

ALLERGY INFORMATION

Please inform your server about any food allergies or intolerances. Thank you!

a la carte

Gillardeau oysters on ice with lemon & oyster bread 7 per piece

Marinated duck liver | crispy king of oyster mushrooms | roasted hay milk |
candied bitter orange puree & oat 26

Tuna with radish & lime | marinated red onion & shallots |
Daikon cress & Wasabi mayonnaise 24

Boiled bacon strudel | herb fond with radish & ginger |
Kaffir lime leaves & marinated turnips 32

Crayfish cooked in butter fond | marinated radicchio & castelfranco |
sea lettuce | Fourme d'Ambert | Madeira & crispy bread 32

Lobster with jerusalem artichoke-hazelnut butter | marinated cauliflower
& cauliflower cream | lime oil | rice pearls & roasted Turkish delight 40

Pan-fried Austrian whitefish with greaves chips | steamed fennel & turnips |
potato mousseline | purslane | vinaigrette | verjuice & Perigord truffle 38

Pan-fried Limousin lamb loin with grilled meadow mushrooms | marinated
eggplant & eggplant cream with honey | Berbere & pine juice 42

Crispy knuckle of suckling pig with celery-yeast cream & mustard seed sauce |
Boiled knuckle of suckling pig with apple-horseradish & carrot salad |
stock with lovage oil 40

A selection of raw milk cheeses from the trolley 18

Mascarpone soufflé with marinated Gin cucumber & Galia melon | lime cress |
lemon-thyme cream with lemon ponzu & dill oil 16

Valrhona Ashanti 67% chocolate fondant with peanut brownie | peanut butter |
sugar chips | coffee & blackberry 16

Boiled Abate Fetel pear | goat milk Dulce | curd cheese dumplings with buttered
bread crumbs | dehydrated white chocolate mousse & grain ice cream 16

DINNER COUVERT 5

All prices in Euro including all taxes.