

EASTER MENU

April 4 to 8, 2023

Cover

Spring Salad

Hour Egg/Baby Asparagus/Black Morels

Organic egg in salad cream with grilled baby asparagus, black morels and a sorbet of tomatoes

Accompanying wine: Muscat Blanc, Winery Grabner-Schierer, Soof

Spicy Zander

Zander/Watercress/Salted lemon

Roasted filet of Zander in soft beurre blanc of watercress, with salted lemon, marinated radish and roasted cream of leek

Accompanying wine: Gemischter Satz „Donauprinzessin“, a wine made from a variety of grapes, Winery Ubl-Doschek, Kritzensdorf

and/or

Easter Lamb

Sautéed pink saddle of lamb with a crust of rosemary and lamb jus, gnocchi of wild garlic, mashed shallots, reduced tomatoes and foam of ham

Accompanying wine: Cabernet Sauvignon Barrique, Winery Heiderer-Mayer, Baumgarten am Wagram

Carrot/White Chocolate/Ginger

Fluffy carrot cake with carrot-orange-vanilla gel, white chocolate mousse and ginger ice cream

Accompanying wine: Late Vintage Cuvée, Winery Kracher, Illmitz

4-course menu price per person € 77

3- course menu price per person € 54

Accompanying wine for 4 courses (optional, 1 glass/course) € 25

Accompanying wine for 3 courses (optional, 1 glass/course) € 20

Reservations only – Please make a reservation until 31.3.2023

We look forward to your visit!