

New Year's Eve Gala Menu

December 31, 2023

Arrival 7:00 pm, Start of menu 7:30 pm, End approx. 11:30 pm

Aperitif*: Champagner Brut Reserve, Maison Heidsieck

Smoked salmon trout in herb stock with mashed potatoes, pickles, puffed wild rice
and iced horseradish

Sauvignon Blanc Wahre Werte, Winery Weixelbaum, Strass

Consommé de poulet with wild herbs – pasta sheet, onsen egg, truffles and
Parmesan crumbles

Chardonnay Ried Schüttenberg DAC, Winery Markowitsch, Göttlesbrunn

Poached scallop with cucumber relish, peanut sauce,
caramelized peanut crumbles and kefir espuma

Grauburgunder (Pinot Gris) Ried Jägerberg, Winery Hannes Sabathi, Gamlitz

„palate freshener“: self-made gin in molecular structures

Two interpretations of Wagyu fillet, with potato-leek, onion gel, onion ash
and fine beef jus

Cru Bourgeois Superieur, Chambert Marbuzet, Bordeaux

Secreto from Iberico pork, coated in soy varnish, in miso broth, with smoked
radish, black garlic sauce and Granny Smith

Malbec, Winery Puro Dieter Meier, Mendoza

„Fake Coconut“: coconut ice cream on coffee cream, with roasted almonds
and coconut jelly

Pina Colada shot

Comedy-magician Eric Monet accompanies through the evening

7-course menu: € 195 per person

6-course wine accompaniment and 1 glass of Champagne*: € 65 per person

* You are welcome to enjoy the glass of Champagne as an aperitif or digestif

We look forward to your visit!

Only by reservation.
Separate reservation and cancellation conditions apply.