

# SPRING-MENU

## RIESLING SOUP

Marrow dumplings

*Frizzante Muskateller, Winery Ubl-Doschek, Lower Austria*

€ 12

## GOLDEN BEET CARPACCIO

Wild herbs, pine nuts, raspberry

*Sauvignon Blanc 2022, Winery Holzner, Lower Austria*

€ 14

## STURGEON FILLET

Buttermilk, fennel, lime, caviar

*Chardonnay 2022, Winery Markowitsch, Lower Austria*

€ 36

## SADDLE OF ORGANIC MILK VEAL

Cauliflower, potatoes, wild garlic, olive, tomato, jus

*St. Laurent 2021, Winery Glatzer, Lower Austria*

€ 30

## PEAR STRUDEL IN A GLASS

Thyme, white chocolate

*Spätlese Cuveé 2022, Winery Kracher, Burgenland*

€ 11

5-COURSE MENUE € 89

CORRESPONDING WINES € 32

