

SILVESTER MENÜ 2025

LANGOS

PORCINI | SMOKED MEAT | APPLE | HORSERADISH

Aperitif



BEEF TARTAR VOM BIO-RIND

CHIVES | PARSNIP | ORGANIC CRESS | ÖFFERL ORGANIC RYE BREAD

Domäne Wachau - Riesling Smaragd Terrassen 2024 - Austria



SALMON TROUT CEVICHE

CUCUMBER | LIME | GINGER

Glatzer – Sauvignon Blanc 2024 - Austria



LOBSTER FOAM SOUP

LANGOUSTINE-TARTARE | COCONUT | LEMON | CAVIAR

Veuve Pelletier & Fils – Champagner brut - France



VEAL-TAFELSPITZ (sous vide)

POTATOES | ROMAINE HEART | TRUFFLE-JUS

OPTIONAL: EXTRA 5g WINTER TRUFFLE (+9)

OPTIONAL: GRILLES GIANT TIGER PRAWN (+4)

Podere San Cristoforo – Sangiovese - Italy



CHEESE-CAKE

BASIL ICE CREAM | RASPBERRY | VANILLA

Sommer – Gewürztraminer 2022 Spätlese – Austria

Regular price per person: 129

Wine pairing (excl. aperitif): 55

Early bird reservations (16.30 / 17.00 / 17.30 - 2 hours):

Menu without Ceviche: 99

Wine pairing (excl. aperitif): 45