

SILVESTER MENU 2025

LANGOS

PORCINI | SMOKED MEAT | APPLE | HORSERADISH

Aperitif



BEEF TARTAR – ORGANIC BEEF

CHIVES | PARSNIP | ORGANIC CRESS | ÖFFERL ORGANIC RYE BREAD

Riesling Smaragd Ried Loiben 2022 - Frischengruber - Austria



SALMON TROUT CEVICHE

CUCUMBER | LIME | GINGER

Sauvignon Blanc 2024 – Glatzer - Austria



LOBSTER FOAM SOUP

LANGOUSTINE-TARTARE | COCONUT | LEMON | CAVIAR

Champagner brut – Lanson Le Black Création - France



VEAL-TAFELSPITZ (sous vide)

POTATOES | ROMAINE HEART | TRUFFLE-JUS

OPTIONAL: EXTRA 5g WINTER TRUFFLE (+9)

OPTIONAL: GRILLES GIANT TIGER PRAWN (+4)

*Cuveé Rompicollo, Poggio al Tufo Cabernet
Sauvignon/Sangiovese 2017 - Italy*



CHEESE-CAKE

BASIL ICE CREAM | RASPBERRY | VANILLA

Gewürztraminer 2022 Spätlese – Sommer - Austria

Regular price per person: 129

Wine pairing (excl. aperitif): 55

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

Menu without Ceviche: 99

Wine pairing (excl. aperitif): 45