

MEDUSA

SALMON CEVICHE

PRESERVED LEMON | CELERY | WILD GARLIC

BEEF TARTARE

FOCACCIA | MUSTARD CAVIAR | SUMMER TRUFFLE

DEVEILED EGG

POTATO FOAM | SLOW-COOKED EGG | TREE LICHEN

QUICHE

GROSSARL HERB BACON

FOREST FLOOR

CURD DUMPLINGS | HERBAL OIL | PICKLED MUSHROOMS

CELERY FOAM SOUP

SALZBURGER SHRIMP | BLACK GOLD

BEETROOT RAVIOLI | RICOTTA

VELTLINER FOAM | HAZELNUT | HORSERADISH

RISOTTO NETTLE | CORNFLOWERS

GROSSARLER ORGANIC BEEF

WAGYU – HOT STONE | BEEF STROGANOFF

FRIED BEEF PRALINE

BBQ – RIBS FROM THE BIG GREEN EGG

CARROT²

POTATO – PEAR GRATIN

SHORTCRUST PASTRY | LEMON | OLIVE

FROZEN PUMPKIN | FENNEL

YEAST | ALMOND | WILD BERRY

BIOBERT & BIOBERTA | APPLE

3 VARIATION COURSES 75

5 VARIATION COURSES 95

OUR RECOMMENDATION

NOT A MUST - BUT SUITABLE
TO TODAY'S VARIATION MENU

**2023 ROTER VELTLINER
RIED REISENTHAL
MANTLERHOF | GEDERSDORF
KREMSTAL**

**WILDSHUT BIO PERLAGE
PRIVATBRAUEREI STIEGL
SALZBURG**

**2023 CHARDONNAY RIED
SCHÜTTENBERG
MARKOWITSCH |
CARNUNTUM**

**2017 ALTER WEINGARTEN
BLAUFRÄNKISCH | ZWEIGELT
KRUTZLER | DEUTSCH
SCHÜTZEN
BURGENLAND**

**2018 BEERENAUSLESE
CUVÉE
WELSCHRIESLING
| CHARDONNAY
KRACHER | ILLMITZ
NEUSIEDLERSEE**

3 GLASSES 35
5 GLASSES 47