MEDUSA

HOUSE – CURED SALMON
COCONUT | CUCUMBER | ARCTIC CHAR CAVIAR
BEEF TATARE
RYE BREAD | MUSTARD
TACO
WHEY – FED PORK | TOMATO
PUMPKIN MOUSSE
MANGO | CREAM CHEESE FROM HIRSCHLEITENHOF

BOUILLABAISSE
LOBSTER FOAM | SCALLOP
PORCINI MUSHROOM FOAM
TARTARE | CRISPY – FRIED | PICKLED

BEETROOT RAVIOLI
HORSERADISH | CHERVIL
WILD DUCK
CELERIAC | COLD-STIRRED LINGONBERRIES

ORGANIC BEEF FROM GROSSARL
„BEEF WELLINGTON“
BEEF GOULASH WITH PEARL ONIONS | SURF & TURF SAUSAGE
BRAISED SALSIFY | SMOKED LEEK
PORT WINE SHALLOTS | POTATOES

CREAM CHEESE |ORANGE | VANILLA
CRÈME BRÛLÉE | TONKA BEAN
RASPBERRY | GREEK YOGHURT | BETA ZETA
HONEY – SWEET RAW MILK CHEESE |QUITTE | PUMPERNICKEL

3-COURSE TASTING MENU 75
5-COURSE TASTING MENU 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