

## WINE PAIRINGS

### Roots & Terroir 65 €

- 2021 **Wasenhaus** Gutedel, Baden – Germany
- 2020 **Víno Vdovjak** Lipovina, Tokajská - Slovakia
- 2019 **Sextant Julien Altaber** Bourgogne Blanc, Burgundy - France
- 2021 **Robin Carette** Ringo, Loire – France
- 2017 **Weingut Heinrich** Ried Golser Gabarinza, Burgenland - Austria
- 2022 **7 Riadkov** Piece of Cake White, Malokarpatská - Slovakia

### Grapes & Appellation 85 €

- 2020 **Pieropan** Soave Classico Calvarino, Veneto – Italy
- 2019 **Moric Project & Villa** Tolnay Hidden Treasures N°3, Balaton - Hungary
- 2021 **Domaine Tupinier Bautista** Bourgogne Blanc La Garenne, Burgundy - France
- 2016 **Johanneshof Reinisch** Ried Holzspur St. Laurent, Thermenregion - Austria
- 2017 **Alvaro Palacios** Gratallops, Priorat - Spain
- 2017 **Tement** Edelsüß Beerenauslese Sauvignon Blanc, Südsteiermark - Austria

### JUICE PAIRING 55 €

- Peach, oat milk, fennel
- Pear, hazelnut, rosemary
- Cucumber, grape, yellow beet
- Carrot, basil, sea buckthorn
- Apple, parsley, ginger
- Fermented pear, verbena

## MENU

Potato, leek, parsley 1,7

Venison, bell pepper, cumin 1

Pumpkin, yeast 1,7,8

Trout, dill, apple 4,3

Sourdough bread, butter 1,7

Jerusalem artichoke, chamomile, yellow beet 7,8

\* Extra course on request \*

Caviar, sour cream, sunflower seeds 4,7 35€

Lion´s mane, walnut, sorrel 3,7,8,10

Rainbow trout, fennel, cream 4,7,9

Granadír 1,7

Lamb, spinach, ramson 3,7

Cherry "Lothar"

Pear, walnut, pine shoots 1,3,7,8

Petit fours

Tasting Menu 105 €

\* Extras \*

Foie Gras 18€/por

Cheese selection 5€/pc