

## WINE PAIRINGS

### Roots & Terroir 65 €

- 2021 **Bott Frigyes** Pinot Noir, Južnoslovenská - Slovakia
- 2021 **Robin Carette** Ernestine, Loire – France
- 2022 **Domaine des Marnes Blanches** Savagnin En Quatre Vis, Jura - France
- 2020 **Weingut Werlitsch** Morillon vom Opok, Südsteiermark - Austria
- 2021 **7 riadkov** Red Label, Malokarpatská - Slovakia
- 2019 **Az. Agr. Giovanni Dri Il Roncat** Ramandolo, Friuli-Venezia Giulia - Italy

### Grapes & Appellation 85 €

- 2021 **Steintal** Spätburgunder Grosssheubach Alte Reben, Franken - Germany
- 2021 **Hidden Treasures/ Moric Project** Nr.3 Riesling / Furmint, Balaton – Hungary
- 2020 **Johanneshof Reinisch** Zierfandler Spiegel Monopol, Thermenregion - Austria
- 2022 **Château des Tourettes** Tinus Plateau de l'Aigle Viognier, Rhône - France
- 2018 **Salomon Estate** Cabernet Sauvignon Finniss River, South Australia - Australia
- 2010 **Weingut Ott** Rheinriesling, Wagram - Austria

### JUICE PAIRING 60 €

- Cherry, poppy, basil
- Peach, grape, dill
- Pumpkin, fermented lemon, sage
- Apple, hops, barley
- Beetroot, rosemary, red wine vinegar
- Fermented black tea, verbena

## MENU

Plum, amaranth, pointed pepper 1

Rhubarb, mint

Duck liver, sea buckthorn, buckwheat 7,9

Trout, dill, apple 4,3

Sourdough bread, butter 1,7,8

Beetroot, chamomile, cranberry 7

King oyster mushroom, cream, hazelnuts 1,7,8,9

Pike perch, elderflower, jerusalem artichoke 4,7,9

Grilled pork belly, fermented tomatoes, dill

Beef sirloin, blueberry, oyster mushroom 9

Cherry "Lothar"

Quince, condensed milk, walnuts 1,3,8

Petit fours 1,3,7,8

Tasting Menu 130 €