

PRELUDE

„BREAD TIME“

CAULIFLOWER & PEA

“Buddha’s Hand” I cashew nuts I chorizo

VITELLO TONNATO

finger limes I “Waldviertler Olive” I caper leaves

CABBAGE TURNIP

wild garlic I champignons I buttermilk

CHAR FROM RADLBERG

red beet I caviar I buckwheat

SWEDE

miso I physalis I sichuan pepper I Kobe Beef

SEABASS

pak choi I lotus root I raisins I bacon

INTERMEZZO

VEAL FROM MOSTVIERTEL

olive I radish I plum

OR

KID GOAT

foie gras I leek I cucumber I elder

CHERRY

mallow I Yuna 37% I caramelized almonds

PIURA PORCELANA

grapefruit I cinammon I pastel de nata

SWEET DELIGHTS

7 course menu incl. dessert

150

5 course menu incl. dessert

125

Couvert 7

CHEESE WAGON

Chutney I Cruffin +25