

PRELUDE

„BREAD TIME“

CHAVROUX

granny smith | cabbage | turnip | sorrel

VITELLO TONNATO

finger limes | „Waldviertler Olive“ | caper leaves

WHITE ASPARAGUS

potato | radish | buttermilk

COBIA

green asparagus | early turnip | coconut

PIKEPERCH

lotus root | raisins | bacon

SWEDE

Miso | sichuan pepper | Kobe Beef

INTERMEZZO

DUROC PORK

black pudding | corn | fennel | chorizo

OR

VENISON

foie gras | onion | rhubarb | cabbage

MARA DE BOIS

ricotta | almond | verbena

ORIADO 60%

elder | rice pudding

SWEET DELIGHTS

7 course menu incl. dessert

150

5 course menu incl. dessert

125

Couvert 7

CHEESE WAGON

Chutney | Cruffin +25