

WINE

2021 Gelber Muskateller "Gamlitz"
Winery Gross, South Styria

2019 Chardonnay "Alte Reben"
Winery am Schlipf – Claus Schneider, Baden

2021 Pigato "Maje"
Az. Agricola Bruna, Liguria

2018 Gratallops "Partida Pedrer"
Bodegas René Barbier i Sara Pérez, Priorat

2014 Cornas "Jouvet"
Domaine Francois Villard, Rhône

2020 Welschriesling Bambule!
Judith Beck, Burgenland

2022 Dunkelfelder Rosé Beerenauslese
Winery Frey, Pfalz

Strawberry Bellini
with Campari Espuma

Wine Pairing 5 Course 110€

Wine Pairing 6 Course 130€

Wine Pairing 7 Course 150€

Wine Pairing 8 Course 170€

MENU

Golden Trout
XO Sauce / Papaya / Carrot

Imperial Caviar
Young Leek / Apple / Snow Egg

Red Mullet
Escabeche / Poverade / Carpet Mussel

Rabbit from the Vendée
Truffle / Aubergine / Olive

Pigeon from the Bresse
Apricot / Shallot / Chanterelles

Brillat Savarin
Physalis / Pecan / Timut Pepper

Heart Cherry
Farm Yoghurt / Meringue / Almond

Strawberry Gariguettes
Rhubarb / Original Beans "Edelweiss" / Sorrel

5 Course 200€ / 6 Course 215€ / 7 Course 230€ / 8 Course 245€

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ZIMMER

All prices incl. taxes
Subject to change