

## 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

2017 Marquis de Calon-Ségur  
Château Calon-Ségur, Saint-Estéphe

2021 Welschriesling Bambule!  
Judith Beck, Burgenland

2022 Saarburg Riesling Kabinett  
Winery Zilliken, Mosel

2021 Von Wiesen “Pear”  
Winery Griesel, Hessische Bergstraße

Wine Pairing 5 Course 110€

Wine Pairing 6 Course 130€

Wine Pairing 7 Course 150€

Wine Pairing 8 Course 170€

## MENU

Kohlrabi  
Buttermilk / Thai Basil / Papaya

Lungauer Eachtling  
Apple / Young Leek / Snow Egg

Courgette Blossom  
Honey Tomato / Poverade / Yellow Pepper

Aubergine  
Taggiasca Olive / Australian Winter Truffle / Saint Maure

Chanterelles  
a Cassoulet / Beans / Polenta

Brillat Savarin  
Physalis / Pecan / Timut Pepper

Juniper  
Lime / Opalys / Cucumber

Ricotta  
Pistachio / Vanilla / Candied Orange

5 Course 180€ / 6 Course 195€ / 7 Course 210€ / 8 Course 225€

ESS  
ZIMMER

All prices incl. taxes  
Subject to change