

## Gillardeau Oysters with Buttermilk, Glass Pasta and Pea Shoots

- Gillardeau oysters marinated with pea shoots, chervil, lemon oil, lime juice and jellied buttermilk whey
- Gillardeau oysters poached in buttermilk with lemon verbena and burnet
- Glass pasta ravioli with jerusalem artichoke, buttermilk curd and allspice
- Chilled, lime-infused buttermilk
- Majji leaves

i→Gillardeau Oysters: A Portuguese variety a step finer than fin de claires.

i→Majji leaves: Crunchy and succulent leaves that take on the flavour of the surrounding ingredients

Steirereck im Stadtpark No. 631



## Wild Char Cooked Slowly on a Salt Stone with Sweetcorn, Vanilla, Uhdler-Grapes & Paracress

- Wild Char gently cooked on a warm salt stone
- Sweetcorn boiled in milk with vanilla, brown butter and monk's pepper
- Shallots braised with thyme
- Peeled and deseeded Uhdler grapes
- Paracress

i→Uhdler Grapes: A variety particular to the southern Burgenland, these red grapes have an intense flavour and aroma of strawberries and blackcurrants

i→Paracress: An aromaless herb whose flavour transforms itself in the mouth from piquant and salty to a prickly, numbing sensation.

Steirereck im Stadtpark No. 617



## Pan-fried Tench with Butternut Squash, Pear and Mint

- Tench, pan-fried with brown butter
- Butternut squash braised with pumpkin juice and Bourbon
- Williams pears marinated with pear juice and pear cider
- Ricotta and fromage frais with chervil, mint, brown butter and white wine vinegar
- Peppermint sugar
- Croutons
- Pumpkin and bourbon sauce

i→Tench: These fresh water fish are a member of the carp family, they live mainly in still waters and are able to withstand low oxygen levels. The flesh is lean and has a nutty flavour.

i→Butternut Squash: This member of the pumpkin family has a less watery consistency than most and a fine buttery taste

Steirereck im Stadtpark No. 621



## Lightly Smoked and Pan-fried Veal's Liver with Liquorice, Grapes and Radish

- Cold smoked veal's liver, pan-fried
- Veal jus with verjus, deseeded grapes, liquorice, shallots and citron
- Roasted potato and white radish 'croissant' with roasted hazlenuts, - chervil, parsley and tarragon
- Grape mustard

i→Verjus: The juice of unripe grapes, it has been used for hundreds of years as an alternative to vinegar or lemon juice.

i→Citron: Not to be mistaken with a normal lemon, this citrus fruit has little flesh and juice and is prized for its thick, white peel and fragrant zest.

Steirereck im Stadtpark No. 623



## Egg 'Russian Style' with Char Caviar, Buckthorn & Endive

- Egg 'Russian style' with char caviar, thistle oil mayonnaise, Dijon mustard, lemon and buckthorn honey
- Endive salad with white wine vinegar, grape seed oil, salt, sugar and warm sweet potato
- Toasted millet flakes

i→Buckthorn: Gathered from the countryside of the Hochschwab region, particularly rich in vitamin C.

i→Char Caviar from Sicher/Carithia

Steirereck im Stadtpark No. 634



## Braised „Oxheart“ carrot with filet, milt & marrow from Styrian beef

- Braised „Oxheart“ carrot with carrot juice & sea salt
- Beef carpaccio
- Milt slice with majoram
- Warm vinaigrette with bone-marrow, capers, shallots & parsley
- Carrot powder

i→„Oxheart“ carrot: Traditional carrot variety in the shape of an oxheart

Steirereck im Stadtpark No. 518/1



## Gilt Head Bream and Moscardini with Black Radish, Rocket and Parsley

- Pan-fried gilt head bream
- Moscardini confited in olive oil with ginger, garlic, lemongrass
- Blanched black radish marinated in olive oil and white vinegar
- Grated pasta with moscardini ragout and capers
- Parsley and rocket juice
- Ink and lemon marmelade
- Marinated rocket

i→Moscardini: A small octopus variety (maximum 40 cm long) Their tender flesh is a treasured delicacy of the Mediterranean.

Steirereck im Stadtpark No. 635



## Succulent Pheasant Breast with Chervil Root, Chanterelle Mushrooms and Yellow Dates

- Pheasant breast cooked slowly in a herb butter
- Braised chervil root with quince and date confiture
- Autumnal condiments with thyme and juniper berries
- Steamed chanterelle mushrooms with cumin and brown butter
- Preserved mirabelles
- Pheasant jus

i→Pheasant: Young, wild pheasant from the wine region of Lower Austria

i→Mirabelle: A member of the rose family, the fruits have a pleasant sweet-sour flavour

Steirereck im Stadtpark No. 624

