Gillardeau Ovsters 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
- Maiii leaves

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

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

Steirereck im Stadtpark No. 631



- 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 Uhudler grapes
- Paracress

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

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

- •Cold smoked yeal'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, 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.

Steirereck im Stadtpark No. 634

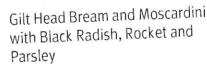
i→Char Caviar from Sicher/Carithia

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

1: "Oxheart" carrot: Traditional carrot variety in the shape of an oxheart

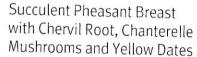
Steirereck im Stadtpark No. 518/1



- Pan-fried gilt head bream
- · Moscardini confiled 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 lender flesh is a treasured delicacy of the Mediteranean.

Steirereck im Stadtpark No. 635



- •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 ius

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





