

## Watermelon with tomato, finger limes and basil sorbet

- Watermelon marinated with tomato and watermelon juice, basil, salt and sugar
- Finger lime zest and flesh
- Basil sorbet
- Powdered tomato skin with Maldon salt, sugar and wine vinegar crystals
- Basil seeds
- Candy floss

i→Black basil seeds: These seeds take only five minutes to germinate in tomato and watermelon juice.

i→Finger limes: Originally from Australia they are now also grow in the orangeries of Schönbrunn castle

Steirereck im Stadtpark No. 611



## Chocolate salad with mushroom plant, lemon cupcake, parasol sugar & eggnog frappé

- With „Kendari“ chocolate glazed mushroom plant leaves
- White chocolate leaves with chilli
- Dressing made from candied lemon & grapeseed oil
- Sugar flavoured with parasol mushrooms
- Warm lemon cupcake
- Eggnog frappé with parasol sugar

i „Kendari“ chocolate:

Has a cocoa content of 60%. Harvested in South America it has a perfect balance of sweet and bitter and sour flavours.

i „Mushroom plant“:

A low growing, attractive, perennial, clumping plant which get its common name from the slight mushroom flavour of the leaves

Steirereck im Stadtpark No. 500



## Salted Almond Ice-cream with Physalis, Cantuccini and Spaghetti Squash

- Salted almond ice-cream with chopped and roasted salted almonds
- Warm physalis compote with apple juice, pumpkin juice and star anis
- Cantuccini
- Poached spaghetti squash with pumpkin juice, fennel herb and white port
- ‘Baked Physalis’ in pumpkin pomace with aniseed

i→Spaghetti Squash: A member of the winter squash family, the light yellow flesh falls away from the fruit in ribbons when cooked hence its name.

i→Cantuccini: A traditional almond biscuit from the Prato province of Italy, flavoured with cardamon, cinnamon, cloves and star anis. It is, similar to biscotti, baked twice so that it is very crisp.

Steirereck im Stadtpark No. 622

