

# Menu

## Steirereck

### EGG "RUSSIAN STYLE"

with char caviar, buckthorn & endive

2008 Zöldveltlini „Csobanc“, Villatolnay / Badacsony

or

### GILLARDEAU OYSTERS

Gillardeau Oysters with buttermilk, glass pasta & pea shoots  
2008 Weissburgunder „Steinbach“, Lackner-Tinnacher / Gamlitz



### WILD CHAR

Wild Char cooked slowly on a salt stone with sweetcorn, vanilla, „Uhudler“-grapes & paracress  
2007 Riesling „Loibenberg“, Rainer Wess / U.Loiben

or

### „OXHEART“

Braised „Oxheart“ carrot with filet, milt & marrow from Styrian beef  
2008 Der Sauvignon Blanc, Gut am Ottenberg / Domäne Müller



### GILT HEAD BREAM AND MOSCARDINI

with black radish, rocket & parsley

2004 Morillon „Ried Zieregg“, Tement / Berghausen

or

### TENCH

Pan-fried Tench with Butternut-Squash, Pear & Mint  
2002 Grüner Veltliner Smaragd, „Steinertal“, Alzinger / U.Loiben



### PHEASANT

Succulent pheasant breast with chervil root, chanterelle mushrooms & yellow dates  
2006 Pinot Noir, Hermann / Fläsch, Graubünden

or

### VEAL'S LIVER

Lightly smoked and pan-fried veal's liver with liquorice, grapes and radish  
2005 Imperial (CF, ME, BF, CS), Schloss Halbturn



### 60 SELECTED CHEESES FROM THE TROLLEY

with wine to compliment your selection

or

### REFRESHER

Watermelon with tomato, finger limes & basil sorbet  
2005 Champagne Rosé Cuvee Prestige, Gobillard / Hautvillers



### ALMOND ICE-CREAM

Salted almond ice-cream with physalis, cantuccini & spaghetti squash  
2008 Gelber Traminer Spätlese „Seindl“, Giessauf-Nell / Klöch

or

### CHOCOLATE SALAD

Chocolate salad with mushroom plant, lemon cupcake, parasol sugar & eggnog frappé  
2007 Riesling Reserve „Vision Wachau“, Gritsch-Mauritius-hof / Spitz

or

### PARTAGAS D4, Cuba / ROMEO Y JULIETA NO.2, Cuba

Oban, 14 J., Highland Single Malt Whisky / El Dorado 15 J., Guyana

Menu 5 courses 95 with wine paring (1 glass per course) add. 53  
Menu 6 courses 105 with wine paring (1 glass per course) add. 63