

CORRESPONDING
NON-ALCOHOLIC
DRINKS



Seestern

MENÜ

CORRESPONDING
WINES



ANTICIPATION

INAUGURATION

ORGANIC GOOSE LIVER
with eel and quince

PRAWN
with smoked red pepper, pine nuts and rowan berries

FÄRÖR CODFISH
with ossietracaviar, beurre blanc and chives oil

WOLLY PIG BLACK PUDDING
with roasted sauerkraut and apple

BRAISED DUCK
with red cabbage kimchi and wan tan

CHEESE FROM BERNARD ANTONY
with hutzel bread and mustardfruits

PLUMS FROM OUR OWN ORCHARD MEADOW
with salted caramel and ginger

EDELWEISS FROM ORIGINAL BEANS
with passionfruit and lemongrass

COFFEE AND CAKE

4 COURSES
(prawn, duck, cheese, plum)

6 COURSES
(prawn, codfish, black pudding, duck, plum, edelweiss)

8 COURSES

24

26

42

24

38

15

14

16

79

119

169

GRAUBURGUNDER
„UNTERTÜRKHEIMER HERZOGENBERG“
Weingut Wöhrwag, Württemberg

GRÜNER VELTLINER „BERG“
Weingut Markus Huber, Niederösterreich

CHABLIS „LES VAILLONS“
Domain Billaud-Simon, Burgund

SPÄTBURGUNDER „MALTERDINGER“
Weingut Huber, Baden

VINO NOBILE DI MONTEPULCIANO
Azienda Agricola Poliziano, Toscana

MUSKAT OTTONEL AUSLESE
Weinlaubenhof Kracher, Neusiedlersee

3 GLASSES 39

4 GLASSES 59

6 GLASSES 79

COX ORANGE

SPICY GINGER

ARONIA JUICE

WATERKEFIR

LITCHI JUICE

3 GLASSES 21

5 GLASSES 32