

CORRESPONDING NON  
ALCOHOLIC DRINKS



# Seestern

MENU- VEGETARIAN

CORRESPONDING WINES



PREVIEW

OPENING

**MOMENTO BLUE & TONIC**

Italy

**ANANASRENETTE GRAND CRU**

(slightly fizzy) Kohl, South Tyrol

**MUSHROOM TEA**

**PEPPERED JUICE FROM BEETROOTS**

with celery

**NORDWIND**

**WOOD SORREL**

with fennel and miso

**CAULIFLOWER**

with egg yolk and perigord truffle

**ASH LEEK**

with lentils and Andean potatoes

**BLACK CHANTERELLE RAVIOLI**

with perigord truffle

**ROSE HIP SORBET**

with glockenapfel and Inspiration 4.2

**OAT ROOT**

with Piedmont hazelnuts and beetroot

**VACHERIN**

with baby potatoes and leek

**BLACK ELDERBERRY FROM REID**

with anise and white chocolate

**SOUFFLÉE**

with poppy and Albecker plum

SWEETS

**4 COURSES**

Sorrel | Cauliflower | Ravioli | Elderberry

**6 COURSES** with sorbet

Sorrel | Cauliflower | Leek | Oat | Vacherin | Elderberry

**8 COURSES** with sorbet

Experience the entire menu

22

20

24

28

12

32

18

18

24

85

135

159

**SAULHEIMER WEISSBURGUNDER**

“KALKSTEIN” QbA

Weingut Thörle, Saulheim

**GRÜNER VELTLINER SMARAGD**

“TERRASSEN SPITZER GRABEN”

Weingut Högl, Wachau

**CHARDONNAY RESERVE, QbA**

Weingut Gebrüder Nittnaus, Burgenland

**ROTWEINCUVÉE “DAS KLEINE KREUZ”**

Weingut Rings, Pfalz

**ZIBIBO PASSITO “PASSOPASSO”**

Terre Siciliane IGT, Weingut Musita, Sizilien

**3 GLASSES**

38

**4 GLASSES**

46

**5 GLASSES**

54

For more fine wines, ask for our winelist

**3 GLASSES**

35

**4 GLASSES**

42

**5 GLASSES**

50