WEINSTUBE MENU

AMUSE BOUCHE

FLAMED ALSATIAN CHAR
colourful radish | Calamansi | cashew nut

SEA BASS
– CRISPY FRIED –
Madeira
truffled black salsifies

OR

ENTRECÔTE OF BEEF
Café de Paris
carrots | Pommes Alumettes

CURD CHEESE MOUSSE
baked apple sorbet

4 COURSE MENU EUR 99,00 PER PERSON
– starter | fish | meat | dessert –

3 COURSE MENU EUR 75,00 PER PERSON
– starter | fish or meat | dessert –

From six people we only serve one uniform menu.

Our staff will be happy to recommend you vegetarian / vegan dishes.

You can order until 9.30 pm. Please respect that our restaurant closes at 11 pm.

STARTERS

EUR

CREAM OF PUMPKIN SOUP 18,00
Styrian pumpkin seed oil | pumpkin seeds

BADEN LAMB'S LETTUCE 21,00
croutons | bacon | balsamic dressing | figs
+ roasted goose foie gras plus € 15,00

FLAMED ALSATIAN CHAR 24,50
colourful radish | Calamansi | cashew nut

TERRINE OF GOOSE FOIE GRAS 36,00
apple chutney | sweet wine jelly | brioche

MAIN COURSES

NOISETTE OF VENISON – PINK ROASTED – 52,00
chanterelles | Brussels sprouts & bacon | schupfnudeln

SEA BASS – CRISPY FRIED – 52,00
Madeira | truffled black salsifies

FILLET OF BRETON MONKFISH 52,00
black trumpet | Jerusalem artichoke | orange chicory

ENTRECÔTE OF BEEF 52,00
Café de Paris | carrots | Pommes Alumettes

DESSERTS

CURD CHEESE MOUSSE 17,90
baked apple sorbet

PARFAIT OF WHITE CHOCOLATE 17,90
kirsch | Chantilly | Viennese cake base

CHEESE FROM THE TROLLEY from 20,00