

Wine accompaniment

Premium Wine Experience

- * 2021 Passiperduti | Donnafugata | Sicily
- * 2015 Grüner Veltliner Ried Stein 1 ÖTW | Bernhard Ott | Wagram
2021 A M A X Premium Rosé | Maximilian Steiner x Alexander Maria Lohmann
2010 Vina Tondonia Tinto Reserva | Lopez de Heredia | Rioja
- * 2015 Corton Grand Cru Château Grancey | Louis Latour | Burgundy
- * 1996 No. 7 Trockenbeerenauslese Grande Cuvée
Weinlaubenhof Kracher | Lake Neusiedl

*4 courses 69 € | 5 courses 79 € | 6 courses 89 €

Superior Wine Experience

- * 2016 Sauvignon Blanc Pössnitzberger Kapelle Große STK Lage
Erwin Sabathi | Styria
- * 2016 Riesling Halenberg Großes Gewächs | Emrich-Schönleber | Nahe
2018 Meursault AC "En la Barre" | Antoine Jobard | Burgundy
2015 Paleo Rosso | Le Macchiole | Tuscany
- * 2018 A M A X Platinum Cuvée | Maximilian Steiner x Alexander Maria Lohmann
- * 2015 Château Coutet | Sauternes

*4 courses 89 € | 5 courses 99 € | 6 courses 119 €

Ultimate Wine Experience

- * 2012 Château Grillet | Rhône
- * 2018 Grüner Veltliner Smaragd Unendlich | F.X. Pichler | Wachau
2011 Vina Tondonia Blanco Reserva | Lopez de Heredia | Rioja
1999 Caymus Special Reserve | Caymus Vineyards | Napa Valley
- * 2013 Échézeaux Grand Cru | Domaine Confuron-Cotetidot | Burgundy
- * 2016 Scharzhofberger Riesling Spätlese | Egon Müller | Saar

*4 courses 159 € | 5 courses 199 € | 6 courses 219 €

Gourmet menu in our Stube

Aperitif

Place setting | Butter

Amuse

*Turnips | Hemp | Thistle

*Char | Buttermilk | Kate & Kon Gold Selection | Zebra tomatoes

Sweetbread | Dandelion | Pea

Short Rib | Sweet corn | Shallot

*Quail | Quince | Sea buckthorn | Cauliflower

*Tangerine | Hazelnut | Vanilla

Cheese from the trolley

Petit Fours

*4 courses 109 € | 5 courses 129 € | 6 courses 139 €