

## **GOURMET MENU**

price per menu 83,00 €  
wine accompaniment per person 52,00 €

### **Truffled Terrine of Guinea Fowl and Goose Liver** marinated mushrooms / leaf salad

2020 Château Bela by Egon Müller, Juznoslovenska, Slovakia à 0,1 l

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### **Homemade fine noodles** truffle-cream-sauce / fresh sliced truffle

2012 Blaufränkisch «r» Reihburg, Schiefer, Südburgenland, Austria 0,1 l

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### **Basil Sorbet**

infused with vodka

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### **Escalope «Vienna Style»** bavarian asparagus/ sauce hollandaise

2016 «St. Leonhard», Potzinger, South Styria, Austria à 0,1 l

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### **Lukewarm Chocolate Cake with melted Core** cherry ragout / sour cream ice-cream

20 years Tawny Port, Grahams, Douro, Portugal à 0,05l

Dear Guests,  
please take note, that we just can offer the menu for a whole table.  
Thank you for your understanding.

Cover charge per person 3,00 €