

## “Gustostückerl”

uncompromising product-kitchen

Austrian asparagus. ramson . ferment

Faroe Norway Lobster. Marcona Mandel. vinegar tree

Pannonian Morel. Goose liver . Tokajj

Brittany turbot. calf's head . chives

Salzkammergut Wagyu. Peter Kunze onion . celery

Munich rhubarb. Oats . turnip

Wolfgangsee cottage cheese . Lemon from castle schönbrunn

“Gustostückerl” 5 | 7 courses 150 | 180

winepairing . 80 | 95

rarity-wines pairing . 100 | 150

non alc pairing . 60 | 85

The menu may vary according to the daily market offer.

All listed prices include the statutory VAT.

If you have any allergies or intolerances, please let us know at least 24 hours before your visit.

Unfortunately, changes in the evening can not be considered.