

KOMPROMISSLOSE | PRODUKTKÜCHE

Buckwheat - Leek

Palm Cabbage - Crayfish

Asparagus - Cichory

Poverade - Pomelo - Ginger

100 hours Focaccia

Peter Kunze Tomatoe - brown Butter - Shiso

Balfego Crudo - PX - Rape

Biarritz Foie Gras - Chanterelles - Edelstoff

Ikejime Turbot - Bergamot - Dill

Elderflower - Sheeps Yogurt

Roe Deer - Celery- Lovage

Wheatgras - Pineshots - Vanilla

Rhubarb - Radicchio - Rose - Peanuts

Austrian sweets

Menu five courses € 135

Menu eight courses € 160