

ATELIER

ACCOMPANYING WINES

2008
Grauburgunder Kabinett trocken
Weingut Salwey, Baden

2008
Sauvignon Blanc Bogle
Bogle Winery, Russian River Valley

2006
Aloxe Corton
Domaine Latour, Côte de Beaune

2008
Gewürztraminer Auslese
Andreas Laible, Baden

Accompanying wines for five courses 52,00
Accompanying wines for four courses 38,50

ATELIER FIVE

Char
with radish, green apple and pretzel

John Dory
with capers and Green Tiger Tomato

Corn fed chicken
with sweetcorn, roasted shallot and chickweed

Raw milk cheese
from Maître Affineur Waltmann

Nespoli
with pistachio and saffron

Five course menu 85,00
Four course menu without cheese from Maître Affineur Waltmann 72,50

Extra charges will be added to your bill in case of menu
or side order replacements.

All prices in Euro and include V.A.T.

ACCOMPANYING WINES

2008
Mandelgarten
Riesling Spätlese trocken, Grosses Gewächs
Weingut Knipser, Pfalz

2006
Chassagne Montrachet 1er Cru
Domaine Latour, Côte de Beaune

2007
Grüner Veltliner „Tausend Weiß“
Fritsch & Gottwald, Wagram

2003
Chateau Brillette
Cru Bourgeois Supérieur
Erwan Flageul, Moulis-en-Medoc

2008
Moscato d'Asti
La Caudrina, Piemont

Accompanying wines for seven courses 78,00
Accompanying wines for six courses 69,00
Accompanying wines for five courses 56,50

ATELIER SEVEN

Smoked eel and pork belly
with Ponzu, lotus root and white cabbage

Skatewing
with spring leek, green almonds and peacress

Wild turbot
with organic egg yolk, escargot and herbs

Carabinero
with smoked artichoks, beans and Almalfi-Lemon

Poltinger saddle of venison
with Navette, chanterelles and spruce sprout

Chaource
with lemonthyme and elderflower

Mascarpone, rhubarb and candied rose

Seven course menu 120,00
Six course menu without turbot 98,00
Five course menu without turbot and Chaource 92,50

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