

6-COURSE GALA DINNER

8 P.M.

AMUSE BOUCHE

SALMON TATARE
PICKLED RADISH VARIATION |
CUCUMBER & FENNEL STOCK

2021 SAUVIGNON BLANC CLASSIC
MÜNZENRIEDER | APETLON

CONSOMMÉ FROM ORGANIC GOOSE
MEAT STRUDEL

ORGANIC HOUR EGG
TOPINAMBUR CONFIT |
SALTLEMON SAUCE

2020 LANGENLOIS DAC
GRÜNER VELTLINER "LAMM" 1. ÖTW
SCHLOSS GOBELSBURG | LANGENLOIS

ROASTED CHAR
POTATO & HORSERADISH PUREE |
WILD BROKKOLI

2015 CHARDONNAY "DARSCHO"
VELICH | APETLON

SURF & TURF
BEEF CHEEKS & ALPINE SHRIMP |
DUO OF NAVETTE | CABBAGE

2018 CUVÉE "GABARINZA"
HEINRICH G. | GOLS

CARAMELISED PINEAPPLE
MARINATED MANGO | SPICED MACADAMIA |
LIME & COCONUT ICE CREAM

2018 EISWEIN
NIGL | KREMSTAL

EURO 399 PER PERSON

INCLUDING LIVE ENTERTAINMENT, CHAMPAGNE APERITIF, WINE PAIRING, COVER
AND 1 GLASS OF LOUIS ROEDERER VINTAGE AT MIDNIGHT

6-COURSE GALA DINNER | VEGETARIAN

8 P.M.

AMUSE BOUCHE

BEETROOT CARPACCIO
LOVAGE MAYONNAISE |
CUCUMBER & FENNEL STOCK

2021 SAUVIGNON BLANC CLASSIC
MÜNZENRIEDER | APETLON

MUSHROOM ESSENCE VEGAN
MISO & SELLERIE RAVIOLI

ORGANIC HOUR EGG
TOPINAMBUR CONFIT |
SALTLEMON SAUCE

2020 LANGENLOIS DAC
GRÜNER VELTLINER "LAMM" 1. ÖTW
SCHLOSS GOBELSBURG | LANGENLOIS

HOMEMADE ROOT PARSLEY PARPADELLE
WHITE BEAN CREAM | ROASTED LEEK

2015 CHARDONNAY "DARSCHO"
VELICH | APETLON

PUMPKIN RISOTTO
ROASTED ROOT VEGETABLES |
HAZELNUT | ACEROLA

2018 CUVÉE "GABARINZA"
HEINRICH G. | GOLS

CARAMELISED PINEAPPLE
MARINATED MANGO | SPICED MACADAMIA
LIME & COCONUT ICE CREAM

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