

# VALENTINE'S DAY MENU

## AMUSE BOUCHE

## APERITIF SELECTION

GOBILLARD & FILS ROSÉ  
GOBILLARD & FILS VINTAGE  
KIR ROYAL

## STARTER VARIATION FOR TWO

ORGANIC BEEF TARTAR | HERBS |

MOUNTAIN CHEESE

CURED SALMON TROUT | BLACK RICE | BEETROOT SORBET

TOMATO & FIG SALAD | SHEEP'S CHEESE

## LAURENZ V | ZÖBING

GRÜNER VELTLINER „FRIENDLY“

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## CARROT & CARDAMOM SOUP

PICKLED GINGER

## MÜNZENRIEDER | APETLON

CUVEÉ „MAVIE“

## HOMEMADE HERB PAPPARDELLE

TRUFFLE NAGE | PICKLED EGG YOLK

OR

## PINK SADDLE OF VENISON

VERJUICE PARSNIPS | HAZELNUT | GRAPE

## MÜNZENRIEDER | APETLON

CUVEÉ „MAVIE“

OR

## SAUTEED ZANDER FROM RADLBERG IN AUSTRIA

VERJUICE PARSNIPS | HAZELNUT | GRAPE

## JOHANNESHOF REINISCH |

TATTENDORF

CHARDONNAY „LORES“

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## CHOCOLATE FONDANT FROM ORGANIC ZOTTER CHOCOLATE

MILK CREAM WITH WHITE CHOCOLATE |

CARAMEL CRUMBLE | PLUM ICE CREAM |

FLUFFY GANACHE

## NÖSSING | WIEN

BEERENAUSLESE WEISS

4 COURSES | EUR 149

PRICE PER PERSON INCL. CHAMPAGNE APERITIF, WINE PAIRING & COVER