

Wilde Kräuter Küche

Spring Gourmet Menu Classic

Fingerfood

alpine shrimp | asparagus | tomato
ABCGHLNOP
Champagne - Blanc de Blanc | 15,50

Zillertal char

radish | green apple | sorrel
DEFGHMOP
Sauvignon Blanc – Next Level Edition | 11,50

White tomato soup

wild garlic | goat's cheese
ACFHGLO
Carricante – Alta Mora Etna | 09,50

Sorbet

Chablis – Grand Cru | 16,50

Saltimbocca of veal fillet

thyme risotto | wild broccoli | may turnip | yarrow
ACEFGHLMNOP
Haiku - Super Toscan | 18,50

camomile | brioche | honey | vanilla

ACEFGHOP
Sweet Claire – Quintessenz | 28,50

Menu 125
wine pairing 100

Wilde Kräuter Küche

Spring Gourmet Menu Vegetarian

Fingerfood

beetroot | asparagus | tomato
ABCGHLNOP
Champagne - Blanc de Blanc | 15,50

Buffalo mozzarella

radish | green apple | sorrel
DEFGHMOP
Sauvignon Blanc – Next Level Edition | 11,50

White tomato soup

wild garlic | goat's cheese
ACFHGLO
Carricante – Alta Mora Etna | 09,50

Sorbet

Chablis – Grand Cru | 16,50

Open potato strudel

may turnip | yarrow | nut butter
ACEFGHLMNOP
Riesling 2017 – Mosel | 18,50

camomile | brioche | honey | vanilla

ACEFGHOP
Sweet Claire – Quintessenz | 28,50

Menu 125
wine pairing 100