

menu  
*Degustation*  
by Mirko Gaul

**SALMON**

*(softly stained)*

*with kimchi, mango  
and chili*

€ 27

*Knebel, Winningen  
Alte Reben, Riesling*

**WAN-TAN**

*with lobster, chili- ginger- sauce,  
crustacean- bisque and coriander*

€ 26

*Neverland, Rheinhessen  
Silvaner Reserve*

**TURBOT**

*(from the Atlantic)*

*with mu-err-mushrooms, buckwheat,  
pak choi and truffle*

€ 34

*Gut Oggau, Neusiedlersee  
"Theodora"*

**BIO-CHICKEN**

*With celery bump made of laty dough,  
aca-miso and young leek*

€ 21

*Claus Preisinger, Burgenland  
"Puszta Libre"*

**LAMB**

*(from Eifel)*

*cous-cous, garam-masala and  
broccoli*

€ 39

*Neverland. Rheinhessen  
Pinot Noir Reserve*

**RED BERRIES**

*with yuzu and sesame*

€ 17

*Akashi-Tai, Japan Sake*

**4 courses - € 95**

*wine pairing- € 65*

without salmon trout and turbot

**6 courses - € 130**

*wine pairing- € 85*

menu



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Roadtrip

No.1	<b>½ DOZEN OF OYSTERS</b> WITH YUZU-SHALLOTS-VINAIGRETTE AND CHIVE	24
No. 2	<b>SOFTSHELL CRAB SANDO</b> WITH XO-MAYO, CORIANDER AND CITRON	24
No. 3	<b>TATAR OF BEEF</b> WITH MISO, WASABI AND SHISO	16
No. 4	<b>SASHIMI FROM SEABASS</b> WITH RADISH, SOY SAUCE AND WASABI	14
No. 5	<b>„THAI-BOUILLABAISSE“</b> WITH FLAMED SALMON, RED PRAWN AND CORIANDER	21
No. 6	<b>YAM-MOO WITH PLUMA</b> WITH BIO TOMATOES AND CORIANDER	19
No. 7	<b>SALMON- TROUT FROM FISH FARMING KAMP</b> WITH BUTTERMILK AND SPINACH	19
No. 8	<b>Us CHUCK FLAP</b> WITH KOHLRABI AND RED RADISH	24
No. 9	<b>CABBAGE AND KIMCHI</b> WITH CHILI AND LIME	14
No. 10	<b>VARIATION OF CITRUS FRUITS</b> WITH KAFFIR-LIME AND VALRHONA WAINA 35%	12
No. 11	<b>RED BEERIES</b> WITH YUZU UND SESAM	17



zur Speisekarte