



7-course menu

incl. cover charge,
a glass of sparkling wine as aperitif ^o,
wine accompaniment ^o, mineral water ^o
coffee and nibbles ^{A,C,H,G,O}
€ 181,- per person



Vienna, February 14th, 2020
Starting 06:00 p.m.,
last menu order at 08:30 p.m.

Price in Euro, inclusive all taxes.
Subject to change without notice.

Allergen information according to Codex recommendations:
A: Gluten-containing grains / B: crustaceans / C: eggs / D: fish
E: peanuts / F: soy / G: milk or lactose / H: edible nuts
L: celery / M: mustard / N: sesame / O: sulphites
P: lupines / R: molluscs

Valentine's Day above the rooftops of Vienna

Apéro's

Sea food velouté ^{B,G,L,O}

Beef tatar . nut butter ^{A,D,F,G,L,M,O}

Potato foam . bottarga ^{C,D,G,L,O}

Spelt . liver spread . kumquat ^{A,C,G,L,O}



CHAR

Yellow beet . cucumber . sour cream ^{C,D,G,L,O}



GOOSE LIVER 2.0

apple . hibiscus . macadamia brioche ^{A,C,G,H,O}



RAZOR SHELL

chives . Jerusalem artichoke . salt lemon ^{C,G,L,O,R}



MULLET

hazelnut . truffles . bone-marrow ^{A,C,D,F,G,L,O}



DUCK BREAST

orange . eggplant . peas . Fregola di Sarda ^{A,C,F,G,L,O}



CHOCOLATE SUPREME

peanut . rowan . salted caramel ^{A,C,G,O}