

BRUDERHERZ MENU

01 **SALMON TROUT**
PASSION FRUIT / SCALLION
VINZ ALTE REBE / WINERY AM STEIN / DE

02 **PARMESAN**
TRUFFLE-GNOCCHI / TRUMPET MUSHROOMS
BOURGOGNE BLANC / JOBARD / FR

03 **OSSBOBUCCO FROM ORGANIC PORK**
CAULIFLOWER / PONZU
OSSIAN / OSSIAN VIDES Y VINOS, ES

04 **COD FISH**
OLIVE / CHORIZO
ALMODI / ALTA VINS VITICULTORS, ES

05 **VEAL**
LOBSTER / AUBERGINE / NORI SEAWEED
SAUMUR-CHAMPIGNY / LANGLOIS CHATEAU / FR

06 **AROLLA PINE**
SPRUCE HONEY / MILK
BEERENAUSLESE / WINERY TINHOF / AT

COVER PRICE PER PERSON EUR 4,50
6 COURSE MENU EUR 150
4 COURSE MENU EUR 110 (WITHOUT 3 AND 4)
6 COURSE WINE ACCOMPANIMENT EUR 99
4 COURSE WINE ACCOMPANIMENT EUR 79

VEGETARIAN MENU

01 **AUBERGINE**
ZUCCHINI / BASIL
TERRAS GAUDA / TERRAS GAUDA / ES

02 **BEETROOT**
PECORINO / ELDERFLOWER VINEGAR
WEISSBURGUNDER / SABATHI / AT

03 **CAULIFLOWER**
TARRAGON / PASSION FRUIT
NEUBURGER LEITHABERG / TINHOF / AT
CUCUMBER GIMLET / CUCUMBER / AGAVE

04 **WHITE CABBAGE**
SHIITAKE MUSHROOMS
BOURGOGNE BLANC / JOBARD / FR

05 **SPINACH SHALOTTS RAVIOLI**
BRAISED GARLIC
WEISSBURGUNDER / HIEDLER / AT

06 **AROLLA PINE**
SPRUCE HONEY / MILK
BEERENAUSLESE / WEINGUT TINHOF / AT

6 COURSE MENU EUR 129
4 COURSE MENU EUR 99 (WITHOUT 3 AND 4)
6 COURSE WINE ACCOMPANIMENT EUR 99
4 COURSE WINE ACCOMPANIMENT EUR 79