

# Kulinarium 2.0

## MUSCAT SQUASH

cranberry | sour cream | pickled Black Angus

## CONSOMMÉ OF QUAIL

egg | cranberry biscuit | small shapeless dumplings

## VEAL TAIL

Ravioli | braised carrot cream | parsley | oven-baked celery

## TWO KINDS OF DANUBE SALMON

fennel | saffron | sauerkraut cooked in wine | potato soufflé

## VALRHONA JIVARA

truffle | blackberry | kumquat

## CRÈME BRÛLÉE “KRACHER”

ragout of grapes and nuts | brioche

3 COURSES 105,00 €

4 COURSES 115,00 €

5 COURSES 125,00 €

6 COURSES 135,00 €

COVER 7,90 €

# walk of wine

## APERITIF

CREMANT BRUT

0,1l 12,50€

CREMANT ROSÉ

0,1l 13,50 €

DRAPPIER BRUT

0,1l 21,50 €

DRAPPIER ROSÉ

0,1l 23,80 €

WARRE'S LATE BOTTLED VINTAGE PORT

0,1l 13,80 €

PRISECCO

0,1l 8,50 €



## WINE SEQUENCE

3 GLASSES 42,00 €

4 GLASSES 60,00 €

5 GLASSES 70,00 €

AUSTRIAN

3 GLASSES 45,00 €

4 GLASSES 60,00 €

5 GLASSES 75,00 €

INTERNATIONAL