

On the hunt with Hannes Reeh

To start

Porcini mushroom cream soup 12 
with stripes of venison ham

Yellow carpaccio of beetroot 15 23
with black walnuts and goat cheese
rocket salad and honey

Sedartis Tatar Hit



Tatar „Hunter style“ 23 33
beef tatar
with bacon, croutons and grilled black chanterelle

Hunting festival

Game Burger „Hunter style“ 27
served with brioche bun and cowberry mayonnaise,
pan fried chanterelles, bacon and French fries

Sliced roe deer 34
with Cognac sauce
served with red cabbage, glazed chestnuts,
spatzle and port wine pear

Forest mushroom – pumpkin ragout 24 
served with sliced bread dumplings

Sweets

Chestnut puree
with meringue and whipped cream

Wine recommendation 10cl 75cl

Unplugged Chardonnay

Hannes Reeh, Burgenland, Austria
Type of grape: Chardonnay

Unplugged Zweigelt

Hannes Reeh, Burgenland, Austria
Type of grape: &Zweigelt

