

# CHEF'S TABLE

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BY CHEF STEPHAN

## AUSTRIAN WINE DINNER 2023

BREAD & BUTTER

### GEBEITZER LACHS

CURED SALMON, AVOCADO, THAI TOM YUM SAGO,  
RICE CHIPS, RED VEINED SORREL, OXALIS, CORIANDER

**MALAT BRUT NATURE RESERVE NV**

### FISCH DER SAISON

SEASONAL FISH, CELERIAC, PASSIONFRUIT, MADRAS CURRY, IKURA  
FRIED TARRAGON, MARIGOLD

**RUDI PICHLER GRUNER VELTLINER 2021  
TERRASSEN SMARAGD**

### ZWIEBELROSTBRATEN

BEEF FLANK, BRAISED BEEF CHEEK, CARAMELISED ONION CRÈME,  
CRISP ONIONS, CHANTERELLE MUSHROOMS,  
NASTURTIUM LEAVES, THYME JUS

**FRANZ WENINGER BLAUFRANKISCH 2008  
ALTE REBE**

### ASIATISCHER KAISERSCHMARRN

TRADITIONAL AUSTRIAN KAISERSCHMARRN,  
COCONUT ICE CREAM, PINEAPPLE COMPOTE

**GESELLMANN SAEMLING BEERENAUSLEE 2008**

PETIT FOUR

\$148++/pax

4 courses + 4 glasses Austrian Wine Pairing