



Served to the Table

First Course

Wild Local Shrimp
Heirloom Carrots, Fennel, Olives, Herbs, Dill

Second Course

Fettuccini
Braised Lamb, Red Onion, Chili, Pepperoncini

Third Course

Veal Tenderloin
Brussels Sprouts, Apple, Mustard Seeds, Dill

Quail
Braised Cabbage, Pancetta, Caraway

Cheese Course

Cambozola Black Label (Cow) Germany
Vacherin Friborgeois (Cow) Switzerland
Appenzeller Kaserei Tufertsch (Cow) Switzerland

Wine

Gruner Ventliner, Kremstal, Forstreiter 'Tabor' 2011
Zierfandler, Thermenregion, Stadlmann 'Mandel-Hoh' 2011
Sauvignon Blanc, Neumeister, Moarfeitl 2011 (1.5 L)
Pinot Noir, Wagram, Fritsch 'P' 2011 (1.5 L)
Chardonnay/Pinot Blanc, Neusiedlersee, Nittnaus, Trockenbeerenauslese 2002