



## Journey of sence – Menü 1404

„Brathering“ from the franconian trout  
Potato

**2019 Volkacher Riesling – VDP.Ortswein**

*Ripe aromas of stone fruit, sparkling minerality of the shell limestone and a lot of pull in the finish.  
Our Riesling pleases in its aromatics even beyond the borders of Franconia*

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Cream of corn soup  
Laurel

**2018 Volkacher Müller-Thurgau – VDP.Ortswein**

*Mild acid structure, Mediterranean herbal spice and a hint of nut -.  
our Müller-Thurgau is the all-round talent among the food companions*

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Pink caree of lamb  
Beans - Cassoulette / Potato Gratin

**2018 Blauer Zweigelt „Elementar“**

*Get to know and love our "project wine".  
Fully ripe cherry aroma, a bit of dark chocolate and subtle toasted notes -.  
not only in Austria shines this grape variety*

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Zwetschge (kind of plum)  
Parfait / redwine

**2017 Rieslaner Auslese**

*Aromas of pineapple and passion fruit. Lively sweet -acid play.  
Our sweet finale in the glass*

4 course menu 59,-€

Wine accompaniment 21,50 €