

DINNER MENU  
*with*  
GOBER & FREINBICHLER  
30.11.2024

**Cured Salmon Trout**

Pear Emulsion | Horseradish | Frisée

*or*

**Confit Kohlrabi (V)**

Pear Emulsion | Horseradish | Frisée



**Porcini Ravioli (V)**

Red Wine Shallot | Brussels sprouts | Pumpkin Seeds



**Saddle of Venison**

Red Currant | Roasted Pumpkin Purée | Cima di Rapa

*or*

**Braised Beetroot (V)**

Red Currant | Roasted Pumpkin Purée | Cima di Rapa



**Cheese Selection**

Comte Reserve | Brie de Meaux | Blueberry Mustard



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**Aperitif**

Vielfalt Rosé



**Appetizer**

Muschelkalk Gemischter Satz



**Inbetween**

Neckenmarkt Blaufränkisch



**Main Course**

Ried Dürrau Blaufränkisch



**Cheese**

Ried Hussy Blaufränkisch

