

A COLLECTION OF
EXPERIENCE

HAMACHI

Physalis | Coconut | Peanut

2022 Riesling "Zöbing" | Hirsch | Kamptal 11

FERMENTED ORGANIC CARROT

White Mole | Onion Seeds | Quinoa

2020 Trenzado | Suertes del Marqués | Teneriffa 11

FOIE GRAS

Smoked Eel | Teriyaki | Passionfruit

Mostello | Destillerie Farthofer | Mostviertel 16

CHARRED ORGANIC LEEK

Wild Garlic | Pommes la Ratte | Gruyère

2020 Chenin Blanc | Villeneuve | Loire 14.5

COD

Braised Cucumber | Bacon | Nori

2020 Bourgogne Blanc | Agnés Paquet | Burgund 13.5

THREE KINDS OF LAMB

Morel | Tarragon | Organic Asparagus

2021 Garnacha | Gomez Crusado | Rioja 17

NATURAL GOLD

Honey | Yoghurt | Calamansi

2014 Spätrot TBA | Piriwe | Thermenregion 16

SEVEN COURSE MENU 130

SIX COURSE MENU 120

(without Foie Gras)

FIVE COURSE MENU 110

(without Foie Gras and Winter Cod)

FOUR COURSE MENU 100

(at your own choice)

COVER CHARGE 9

*Dear Guest, please inform our trained service staff
of any allergies or intolerances you may have*

À LA CARTE
GH CLASSICS

STARTERS

<i>Classic Beef Tartar Pickled Red Onions Bread</i>	24
<i>Octopus Red Cabbage Salsa Romesco Apricot</i>	24
<i>Iceland Salmon Potato Granny Smith Radish</i>	24
<i>Crème Brûlée of Goat Cheese Mango Cucumber Basil Cress</i>	22

SOUPS

<i>Beef Consommé Semolina Dumplings Roots</i>	10
<i>Boletus Cream Soup Sherry Preserved Lemons</i>	10

INTERMEDIATES

<i>Flamed Black Tiger Prawns Ox Heart Tomato Avocado Safran Aioli</i>	26/34
<i>This dish will be prepared at your table. Please choose between three and five prawns.</i>	
<i>Cod Braised Cucumber Bacon Nori</i>	32
<i>Fermented Organic Carrot White Mole Onion Seeds Quinoa</i>	22

ENTRÉES

<i>Wiener Schnitzel Deep-fried Veal Escalope Potato-Lamb's Lettuce Salad Pumpkin Seed Oil</i>	35
<i>Châteaubriand Grain-Fed Angus Potato Mousseline Glaced Vegetables Two Sauces</i>	130
<i>For two persons</i>	
<i>Seabass Chipotle Aioli Grilled Vegetables Radish Vinaigrette</i>	82
<i>This dish is cooked in a salt coating and prepared at your table</i>	
<i>Fried Sole Beurre Blanc Baby Spinach</i>	68
<i>Prepared at your table</i>	
<i>Ravioli Shio Koji Fond Chantarelles Dehydrated Herbal Sponge</i>	26

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