

Lütten Jacob Menu

Parsnip soup with apple vinegar from the Pfalz, nut butter and walnut

or

Marinated sea trout with beetroot, Riesling marinated apple and bread sauce



Fried pikeperch 'Winzerin style' with sauerkraut and potato foam

or

Braised shoulder of beef with creamy savoy cabbage and mashed potatoes



Poached pear with puff pastry and a mint granite

or

Chocolate cake with a seasoned crumble and hazelnut ice cream

36,-€ per person



2016 Pinot gris

Vineyard: Stefan Meyer / Pfalz

or

2015 Cuvee der Jungs

Vineyard: Rings / Pfalz

0.75 L bottle of wine

Water and coffee flat rate

€28 for two people

(This offer only applies when the Lütten Jacob set menu is chosen)

Carnuntum

Winegrowing area:

The Carnuntum winegrowing area is scattered over three hilly areas and located to the east of Vienna and to the south of the Danube at the same time.

Firm loess and chalky soils, as well as the continental-Pannonian climate are the ideal conditions for winegrowing. In May, the first hot spells encourage the vines to blossom, but these are usually followed by heavy showers in early summer that give the vines a good basis on which to survive the extremely dry and warm to very hot summer. The dry weather usually lasts until long in the autumn, so that Carnuntum is perfect for late-maturing varieties of red wine.

Vineyard Artner

The primarily red vines from the Artner Vineyard are looked after on an area of about 35 hectares with a devotion and passion for the craft. The continental-Pannonian climate and the Danube and Lake Neusiedl play a major role in ensuring conditions are perfect. This is where our regional classics such as the Time for Action Chardonnay and new top wines flourish. Wine lovers appreciate the wines' unique taste and characteristics typical of their origin. The history of the vineyard goes back to 1683. Over the past few years, the authenticity and character of the family-run ARTNER vineyard has turned it into a true Carnuntum hotspot. With a traditional-conscious and down-to-earth approach, the owners apply innovative ideas and original concepts to create the wines of the future that stand apart for their quality and individual character.

Wine recommendations:

2015 Chardonnay unoaked	0.2l/0.75l	10.50/35.00
2015 Cuvée Barrique	0.2l/0.75l	11.00/39.00

Typical regional dishes:

Obazda cheese with pickled vegetables and roasted bread	11.00
Beef tatar with marinated pumpkin and roasted farmhouse breast	15.00
Braised shoulder of beef with creamy savoy cabbage and mashed potatoes	27.00

South Tyrol

Winegrowing area:

A brief description of the South Tyrol winegrowing area would be that it's small but with plenty of variety. A wealth of unparalleled first-class wines are cultivated in an area where the rivers Eisack and Etsch meander from the snow-capped peaks of the north to the south with its fig and olive trees. Around 20 types of vines flourish in the relatively small 5,400 hectare vineyard in a mix of an alpine and Mediterranean climate and at an altitude of 200 to 1,000 metres above sea level. Top South Tyrolean wines regularly receive a very high ranking in the most important international wine guides.

Vineyard Terlan

Founded in 1893 as one of the first cooperatives in South Tyrol, with acreage of 150 ha and annual production totalling 1.2m bottles today, Winery/Cantina Terlan is one of the country's smaller businesses, which probably plays a major role in quality control. The vines enjoy ideal growing conditions in the protected Terlan basin. The high mineral level in the soils lends the wines their special mineral note and helps to ensure that they keep an exceptionally long time. The Terlan vineyard produces red and white wine in equal measure. Cellar master Rudi Kofler's method is to cultivate wine slowly and gently. The wines often lie on the yeast for years before they are allowed to develop to perfection at their leisure in barrels and bottles. Numerous international awards bear testimony to the wines' mature personalities and quality.

Wine recommendations:

2016 White Burgundy DOC	0.21/0.75l	9.00/30.00
2016 Lagrein DOC	0.21/0.75l	10.00/33.00
2015 Merlot Siebeneich DOC Riserva	0.21/0.75l	12.00/42.00

Typical regional dishes:

Risotto with saffron, pumpkin, parsley and roasted seeds	22.00
Fried sea trout with a potato crust, mushrooms strips of buckwheat pasta	27.00
Wild boar done in two ways with braised South Tyrolean sauerkraut and dumplings	31.00

Pfalz

Winegrowing area:

The Pfalz is the second biggest winegrowing area in Germany – kissed by the sun, it offers a whole host of different wine varieties. The winegrowing area is over 80 km long, but just a few kilometres wide and located between the Pfälzer forest, Rhine plain and Alsace. The Pfalz is one of the warmest German winegrowing areas. Therefore, wines from the Pfalz are characterised by body and volume. No other winegrowing area worldwide produces more Riesling and no other German area more red wine.

Vineyard Wageck

Thomas Pfaffmann inherited his love of wine from his great-grandfather Wilhelm Wageck. In the first half of the 20th century, Wageck consistently turned the family-run farm in Bissersheim in the north of the Pfalz into a vineyard. Today, the company has several high-quality chalky acreages. Just like any new generation of winemaker, Thomas Pfaffmann also has his own ideas about what the wine from the northern chalky Pfalz soils should taste like. Which is why he's now launching his own personal Wageck wine range. Its wines are pleasantly distinctive, multifaceted and harmonious with an expressive mineral touch. Thomas Pfaffmann's Wageck wine range is quite a success story. Both the white and the red wines are all superb quality.

Wine recommendations:

2016 Sauvignon Blanc	0.2l/0.75l	8.50/30.00
2013 Cuvée Wilhelm	0.2l/0.75l	11.00/40.00

Typical regional dishes:

Parsnip soup with apple vinegar from the Pfalz, nut butter and walnut	10.00
Fried chicken braised lentils and a confit of root vegetables	26.00

Mosel

Winegrowing area:

Germany's fifth biggest wine-growing area and at around 10,000 ha biggest wine-growing area for Riesling is located on the Mosel and its Saar and Ruwer tributaries. A good half of all the vines in the area are Riesling – and the top wines produced here are world famous. The Riesling is also cultivated in many other areas and soils, but the slopes of the Mosel with their slate soils produce delicate, fine but still very concentrated Rieslings.

Vineyard Dr. Fischer

In 2014, winemakers Nik Weis from St. Urbans-Hof Vineyard on the Mosel and Martin Foradori Hofstätter from J. Hofstätter Vineyard in South Tyrol decided, as co-owners, to update the established Dr. Fischer – Bocksteinhof vineyard. The vineyard on the Saar is well known for its Rieslings. It is also a founding member of the Association of German Prädikat Wine Estates (VDP). The small, internationally award-winning vineyard only cultivates the Riesling grape in the first-class Ockfener Bockstein and Saarburger Kupp areas. The steep slopes of the little village of Ockfen face south and southwest and consist primarily of large pieces of shale. In conjunction with the climate, this makes it an ideal position for clearly structured, fine and fruity Rieslings. The vines are cultivated individually on wooden piles on the majestic slopes of the Kupp. The Saarburger Kupp grapes are looked after and harvested by hand.

Wine recommendations:

2016 Riesling trocken	0.21/0.75l	9.00/32.00
2016 Riesling feinherb	0.21/0.75l	9.00/32.00

Typical regional dishes:

Marinated sea trout with beetroot, Riesling marinated apple and bread sauce	12.00
Fried pikeperch 'Winzerin style' with sauerkraut and potato foam	28.00

Dish for 2

Pan-fried sirloin of ox
with salsify, pickled onions and roast potatoes

per person 33.00

Hot from the stone oven

Our tartes flmabées...
...with bacon, onions, sour cream
...with black pudding, apple, cabbage
...with farm cheese, beetroot, lamb's lettuce

9.50 each

Classic dishes...

Franconian sausage salad
with gherkin, radishes and pretzel rolls from the wood-fired oven

9.50

Beef bouillon
with pancake strips and root vegetables

11.50

On the wooden platter

Tyrolean ham
with gherkin and radishes

13.00

Selection of cheeses

12.00

Desserts

9.00 each

Apple ragout with caramelised almonds and vanilla ice cream

Chocolate cake with a seasoned crumble and hazelnut ice cream

Poached pear with puff pastry and a mint granita