South Tyrol
Alois Lageder Winery

<table>
<thead>
<tr>
<th>White wine</th>
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</thead>
<tbody>
<tr>
<td>2018 Sauvignon Blanc DAC</td>
<td>0.2l/0.75l</td>
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<table>
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<tr>
<th>Red wine</th>
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<tbody>
<tr>
<td>2016 Merlot DAC</td>
<td>0.2l/0.75l</td>
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<tr>
<td>2016 Cabernt Reserva DAC</td>
<td>0.2l/0.75l</td>
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Lake Neusiedl
Toni Hartl Winery

<table>
<thead>
<tr>
<th>White wine</th>
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<tbody>
<tr>
<td>2019 Cuvée Luftikus</td>
<td>0.2l/0.75l</td>
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<tr>
<td>2017 Chardonnay Leithaberg DAC- Served with Coravin</td>
<td>0.1l/0.75l</td>
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<table>
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<tr>
<th>Red wine</th>
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<tr>
<td>2015 Cuvée La Liaison</td>
<td>0.2l/0.75l</td>
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Kamptal
Gobelsburg Castle

**White wine**

- 2018 Urgestein Riesling 0.2l/0.75l 9.00/30.00
- 2018 Langenlois Gröner Veltliner 0.2l/0.75l 12.00/40.00

**Red wine**

- 2016 St. Laurent Resérve - Served with Coravin 0.1l/0.75l 12.00/80.00

Saale – Unstrut
Kloster Pforta Winery

**White wine**

- 2018 Bacchus 0.2l/0.75l 9.00/30.00
- 2018 Pinot Blanc 0.2l/0.75l 9.00/30.00

**Red wine**

- 2016 Saalhäuser Blauer Zweigelt 0.2l/0.75l 13.00/45.00
LÜTTENN JACOB MENU

Lightly warmed char
with chervil-tarragon cream, stalk celery and puffed amaranth

or

Poached chicken egg
with mushroom salad, bacon cream and croutons

Roasted quail breast
with glazed chard and potato doughnuts

or

Fresh and salt water fish pasta pocket
with trout caviar, sautéed spinach and frisée

Curd cheese froth
with warm berries and berry sorbet

or

Homemade carrot cake
with elderberry sour cream ice cream

39,-€ pro Person

2018 Pinot gris
Angelina Schmucker Winery
Nahe

or

2015 HERO Cuvée
Wageck Winery
Pfalz

0,75l bottle of wine
water and coffee

28,-€ for two persons
only in combination with the
Lütten Jacob Menu
**Starters…**

Potato and leek soup  
with bacon, crackers and chives  
10.00

Goat cheese cream  
with cereal crunch, turnips and raspberry vinegar  
12.00

Homemade poultry terrine  
with radish-cucumber vinaigrette  
13.00

Top sirloin tatar  
with buttermilk, radishes and lemon  
15.00

**In between …**

Poached chicken egg  
with mushroom salad, bacon cream and croutons  
12.00

Lightly warmed char  
with chervil-tarragon cream, stalk celery and puffed amaranth  
15.00

**For 2 persons**

Roasted entrecôte  
with warm tomato butter and spring vegetables  
p.P. 32.00
From water…

Fresh and salt water fish pasta pocket  26.00
with trout caviar and sautéed sorrel spinach

Salmon trout steamed under garden gherkins  26.00
with dill oil, sautéed lemon leek and mashed potatoes with horseradish

Roasted halibut  32.00
with lightly thickened fish soup, white bean seeds and rocket

From Land…

Himmel un Ääd  22.00
with apple, onion and mashed potatoes

Ox cheek cannelloni  24.00
with red wine sauce and peas à la française

Roasted quail breast  25.00
with glazed chard and potato doughnuts

Braised shoulder of lamb  26.00
with parsley jus and a light potato gratin

Glazed Tyrolean sweetbread  29.00
with lemon thyme, onion confit, crispy capers and a light potato gratin

Meatless…

South Tyrolean cheese dumplings  16.00
with white wine froth, pepper cheese and wild garlic
Our tartes flambées from the stone oven...

... with bacon, onions and soured cream  
10.00
... with bacon, onions and soured cream  
12.00
... with blood sausage, sauerkraut and chives  
14.00
... with Bündnerfleisch, mountain cheese and lettuce  
14.00

For a small appetite ...

Freshly sliced Tyrolean ham  
9.00
Freshly sliced Black Forest ham  
9.00
... with radishes, stalk celery, grated horseradish
Franconian sausage salad  
9.00
with gherkin, radishes and pretzel rolls from the wood-burning oven
Cutting board snack  
15.00
with ham, cheese and pickles

Sweet conclusion ...

Curd cheese foam  
10.00
with warm berries and berry sorbet
Homemade carrot cake  
10.00
with homemade vanilla ice cream
Homemade sour cream ice cream  
10.00
with elderberry honey
Selection of cheese specialties from the “Tölzer Kaasladen”  
13.00