

DRINKS

WINEPAIRING 59,-

1. „PERMSTEIN“ CUVEE

Jurtschitsch, 2024, AUT

2. RIESLING „TOBEL“

Gut Oberstockstall, 2020, AUT

3. „BENJE TINTO“

Envinate, 2021, ESP

4. BOURGOGNE CHARDONNAY

Bouchard Pere & Fils, 2021, FRA

5. SCHILFWEIN

Vinikultur Moser, 2021, AUT

6. „ROSA HANDGEMENGE“

Wachter-Wiesler, 2025, AUT

TEAPAIRING 39,-

1. SAGE | LAVENDER | ELDER

2. BANCHI | CHERRY | GRAPEFRUIT

3. OOLONG | ORANGE | TOMATO

4. APRICOT | AF VERMOUTH | PFACH

5. ROOIBOS | BLOSSOMS | BERRIES

6. PAI MU TAN | RASPBERRY | VANILLA

FOOD

6 COURSE MENU 129,-

1. LABNEH | SUGAR SNAP PEA | CUCUMBER

2. CHAR | ASPARAGUS | CHERRY

3. FENNEL | TOMATO | BUTTER

3 1/2 EGGPLANT | GOCHUJANG | HERBS

4. VENISON | PEA | VIN JAUNE

4 1/2 LIME | CORN | SANSHO

**5. CREME DE CHEVRE | CONIFER TIPS |
SHOKUPAN**

6. RASPBERRY | ALMOND | BUTTERMILK

The Kraus Team wishes you a cozy and pleasant evening!

Information about ingredients in our dishes and beverages that may cause allergies or intolerances is available from our team.

