

RISTORANTE

SETTIMO CIELO



## MENU DI SAN SILVESTRO 2020

### **OSTRICA / CETRIOLO / GIN TONIC / PEPE**

Auster / Gurke / Gin Tonic / Pfeffer

Oyster / gherkin / Gin Tonic / pepper



### **FEGATO D'ANATRA / CIPOLLA / CIPOLLINA / PERA / MAGGIORANA**

Entenleber / Zwiebel / Perlzwiebel / Birne / Majoran

Duck liver / onion / pearl onion / pear / majoran

*GELBER MUSKATELLER 2018, WEINGUT POLZ, SPIELFELD STEIRISCHE KLASSIK*



### **SCHIUMA DI CAVOLO NERO / ANGUILLA AFFUMICATA / MELA**

Grünkohlschaumsuppe / geräucheter Aal / Apfel

Green cabbage foam soup / smoked eel / apple



### **RISOTTO ALLA BARBABIETOLA / RAFANO / RAPA / PANE NERO**

Rote Rüben-Risotto / Kren / Rüben / Schwarzbrot

Beetroot risotto / horseradish / turnip / bread

*ROSÉ 2018 D.O.C. SCALABRONE GUADO AL TASSO TOSCANA*



### **GAMBERONE / AGLIO / PAK CHOI / CORIANDOLO**

Riesengarnele / Knoblauch / Pak Choi / Koriander

King prawn / garlic / pak choi / coriander

*CHARDONNAY 2015 D.O.C. ROSSJ BASS, ANGELO GAJA PIEMONTE*



### **SORBETTO AL MANDARINO / GRAND MARNIER**

Mandarinensorbet / Grand Marnier

Mandarin sorbet / Grand Marnier



### **FAGIANO / ZUCCA / PAPAYA / CONDIMENTO ALLO CHAMPAGNE / PEPERONCINO / CAPPUCCINA**

Fasan / Kürbis / Papaya / Champangerdressing / Chili / Kapuzinerkresse

Pheasant / pumpkin / papaya / champagne dressing / chili / nasturtium

*CUVÉE 2015 PANNOBILE WEINGUT PREISINGER CLAUS, GOLS*



### **CHEESE CAKE / CAMELLA SALATA / MORA / MELISSA**

Cheesecake / Salzkaramell / Brombeere / Melisse

Cheese cake / salted caramel / blackberry / Melissa

*KRACHER 2010 TROCKENBEEREN AUSLESE GAND CUVÉE NO 6, NEUSIEDLER SEE*

**EURO 190,00 PER PERSONA IVA, COPERTO INCLUSO**

Euro 190,00 pro Person inkl. aller Steuern, und Gedeck

Euro 190,00 per person, including taxes, and cover

**EURO 250,00 PER PERSONA IVA, VINI COPERTO INCLUSO**

Euro 250,00 pro Person inkl. aller Steuern, Weinbegleitung und Gedeck

Euro 250,00 per person, including taxes, wine and cover