

As host of the house, I am particularly pleased to welcome you to our gourmet restaurant Ad Vinum, awarded two toques by Gault Millau.
Let yourself be pampered by chef de cuisine
Marcus Grüner and his kitchen crew!

Enjoy your meal with matching wine accompaniment. Discover new flavour combinations.
We will be happy to advise you! Spend a wonderful culinary and vinophile evening!
Your Christoph Simonich

WINE PAIRING

Special Club 2013 Grand Cru Extra Brut

Vazart-Coquart | France | Chouilly
dry 12,5% Vol., 0,75l. Euro 86,00 €

2018 Grüner Veltliner Smaragd

Ried Singerriedel
Vineyard Rixinger | Spitz | Wachau
dry 13,5% Vol., 0,75l. 59,00 €

2016 Pinot Noir

Ried Dürr
Vineyard Kollwentz | Großhöflein | Leitherberg DAC
dry, 13% Vol., 0,75l. Euro 67,00 €

2004 Kentaur

Blaufränkisch + Cabernet Sauvignon + Merlot
Vineyard Wallner | Deutsch Schützen | Eisenberg DAC
dry 13,5% Vol., 0,75l. Euro 71,00 €

Franzzante

2013 St. Laurent Selektion

Ried Holzspur
Johanneshof Reinisch | Tattendorf | Thermenregion
dry, 13,5% Vol., 0,75l. Euro 59,00 €

2013 Aphrodite

Vineyard Killmeyer | Raggendorf | Weinviertel DAC
Trockenbeerenauslese – sweet, 9% Vol., 213g RZ, 0,375l. Euro 41,-

six wines 0,1l 69,00 € incl. VAT

Dear guests, at this point we would like to point out that according to the ordinance (BGBL II 175/2014) we have to inform you about allergenic ingredients in our food and drinks.
We would be happy to provide you with verbal information, but would like to point out in advance that all of the food and drinks we offer may contain allergenic ingredients. Despite careful production and preparation of the dishes, cross combinations are unavoidable! Despite precise processing, all information is provided without guarantee and subject to legal changes.

CHRISTMAS MENU - 25.12.2022

COVER



Amuse-Gueule



Char from the Ötztal River

black radish | honey | brittle bread



Chestnut Soup

goat's curd | figs | walnuts



Saddle of Vensin from Tyrolean red deer

cherry | red cabbage | pimpkin



Pear Sorbet

Franzzante



Duck from the Seefeldler Plateau

celery | brussel sprouts | hazel nut



Gugelhupf

poppy | cranberry | dark Zotter chocolate



Petit Four

120,00 € per person incl. VAT.

CHEESE PLATE

cheese plate individually assembled from the cheese showcase

17,50 €