

# REGIONAL GOURMET MENU

**Cover**  
4,90 €



**Greetings from the kitchen**



**Venison Saddle | Cauliflower | Hazelnut | Espresso**



**Char | Kohlrabi | Buttermilk | Elderflower**



**Chicken Breast | Cherry | Almond**



**Mountain Basil | Strawberry | Limoncello**



**Beef Rib | Braised Veal Cheek | Leek | Brown Butter  
Pommes Dauphine**



**Carrot | Apricot | White Chocolate**



**Petit Four**



four course menu 119,00 €

six course menu 149,00 €



**Cheese Selection from the Cheese Showcase**

Small, four different cheeses 19,00 €

As the host of this establishment,  
I am especially delighted to welcome you to our gourmet restaurant AD VINUM,  
which has been

**awarded two toques and  
13,5 points 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 evening!

Your Christoph Simonich



## WINE PAIRING

We will happily serve special white and  
red wines to match the respective dish.

four wines 0,1l - 69,00 €

six wines 0,1l - 89,00 €

## WINE RECOMMENDATION

**Special Club 2015 Millesime Grand Cru**

Vazart-Coquart | France | Chouilly

dry 12,5% Vol.

0,75l. Euro 95,00 €

**2015 GRÜNER VELTLINER SMARAGD**

Im Weingebirge

Vineyard Nikolaihof | Mautern | Wachau

dry 13,5% Vol.,

0,75l. Euro 89,00 €

**2011 BLAUFRÄNKISCH**

Vineyard Ernst | Deutschkreutz | Mittelburgenland

dry, 13,5% Vol.

0,75l. Euro 55,00 €

**2022 RIESLING BEERENAUSLEESE**

Vineyard "am Berg" | Langenlois | Kamptal DAC

Beerenauslese – sweet, 9% Vol. , 190g RZ

0,375l. Euro 49,00 €

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. In accordance with legal changes.

Please note that a service fee of 10,00 € will be charged for individual special customizations to accommodate your personal culinary preferences.