

Affäre

welcomes Christof Höpler
Winemaker at
Weingut Höpler

Thursday, April 10th, 2025

Welcome Reception

Cold smoked venison ham, melon

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Trout mousse crisp

Pannonica Rosé

First Course

White asparagus salad

Arugula, strawberries, pine nuts

White balsamic drizzle

Grapeseed oil

Pinot Blanc

Second Course

Walleye

Sautéed spinach

Vermouth cream sauce

Grüner Veltliner

Third Course

Morels

Speck bread dumpling

Creamed demi glaze

Pinot Noir

Fourth Course

Braised veal roulade

Topfennudeln

Spring vegetables

Zweigelt

Finale

Kaiserschmarrn

Apple raisin sorbet

Trockenbeerenauslese

Dinner \$135