

# MENU

.../ winter 2018-1

## JERUSALEM ARTICHOKE 26

dashi butter . finger lime & plant seeds  
2017 Grüner Veltliner . Zuschmann / Schöfmann . Weinviertel

## MOUNTAIN TROUT 24

shiso . sour asparagus & bok choy  
2017 Sauvignon Blanc . Hohenegg . Sternat Lenz

## POINTED CABBAGE 32

caper leaves . shiitake mushrooms & viennese aromatics  
2016 Vidonia . Suertes des Marques . Teneriffa

## YELLOWTAIL-MACKEREL 34

pork fond . cox orange & hazelnut  
2016 Rotgipfler . Reinisch . Thermenregion

## LOBSTER 36

puntarelle . spinach & saffron  
2015 Riesling . Frank John . Palatinate

## PIKE PERCH 48

raspberry . whey & perigord truffle  
2015 Chardonnay . Stubits . South Burgenland

or

## LAMB LOIN 48

chinese cabbage . onions & bell peppers  
2007 Prioundo . Les Clos Perdus . Roussillon

or

## GUINEA FOWL 46

cinnamon potatoes . chia seeds & pomelo  
2015 Pinot Noir . Wenzel . Neusiedlersee-Hügelland

## CHEESE 20

met grapes  
2011 Gelber Muskateller . Rohrhofer . Kremstal

## PANDAN 18

coffee . kumquats & citrus  
2016 Riesling Spätlese . Clemens Busch . Moselle

## SEABUCKTHORN 18

rum raisins . cocoa crumbs & caramel-crème fraîche  
2010 Château Simon . Sauternes

A visit to "Le Ciel by Toni Mörwald" is a culinary journey of delight. Chef Roland Huber thinks as little of limiting himself to an explicit kitchen philosophy as he does of well-worn terms such as regional or seasonal. With his straightforward approach and unmistakable signature, he designs dishes that are modern, clear, and stand alone. And he never neglects to inject a little playfulness. For Roland Huber, the ingredients are always at the forefront. He is forever on the lookout for new products. All his dishes have one thing in common: they are created from exceptional ingredients, and prepared to perfection – quite simply the essence of taste.

#### Wine accompaniment

Enjoyment in 4 courses	96	44
Enjoyment in 5 courses	108	56
Enjoyment in 6 courses	120	68
Enjoyment in 7 courses	132	80
Enjoyment in 8 courses	144	92
Enjoyment in 9 courses	156	104

#### Couvert 5

All prices in Euro including all taxes.

#### FOOD ALLERGIES

Please inform your server about any food intolerances or allergies.

Thank you!