

Connaisseur in May



»Viennese wines« The Viennese cuisine

Our Connaisseur Selections feature dishes and wines inspired by our monthly themes. Stiftskulinarium's culinary artists and expert sommeliers collaborate to create tantalizing dining experiences brought to life through the (re-)discovery of rare culinary treasures and modern preparation techniques.



The menu in May is created around the components of the Viennese cuisine which shows you a completely different interpretation of the culinary highlights of Vienna. A novelty of what seems to be a connection? – Wines of Vienna are building the main character, who play the essential role for our chefs in this newly created, colorful and wild composition.



Viennese wines are characterized by natural surroundings and a long tradition of wine. What makes the wines of Vienna special is without a doubt the combination of wineries and the embedment into urban landscape. This interaction transmits onto the wine-growers' thoughts and leaves room for modernity and expressive new creations. Standing still is not an option!

CONNAISSEUR PREVIEW

JUNE	Austria - fresh & young The transition from spring to summer
JULY	Austrian & German wines along the Salzach river
AUGUST	Champagne & freshness of summer



TREAT YOURSELF TO A...

BELLINI ST. PETER STIFTSKULINARIUM Champagne, homemade peach pulp	0,1l	17,90
BOLLINGER Special Cuvée	0,1l	18,90
BOLLINGER Rosé	0,1l	21,90



Connaisseur Menu The Viennese cuisine

Raviolo filled with veal innards 21,90

Riesling foam • brown bread (ACGLMO)
2017 Riesling Ried Preussen, Wieninger, Wien
0,125 l 12,80

Consommé of asparagus 14,90

Schönbrunn spicy apple • crayfish (ABCDGLO)
2014 Wiener Gemischter Satz DAC Der Bisamberg
Lenikus, Wien
0,125 l 11,80

Danube salmon 36,90

King oyster mushroom • wild garlic • peas (DGLO)
2016 Pinot Noir Select, Wieninger, Wien
0,125 l 12,40

Szegediner roast 34,90

cabbage • pepper • potato flan (ACGLMO)
2012 Cuvée Danubis Grand Select (CS, ME, ZW)
Wieninger, Wien
0,125 l 17,60

»Donauwelle« 12,80

chocolate • sour cherries • vanilla (ACEGO)
2018 Gelber Muskateller Bisamberg, Wieninger, Wien
0,125 l 7,20

Connaisseur nature



Organic egg 22,50

celeriac • Parmesan • green asparagus (ACGLO)

Cream soup of wild garlic 9,80

»Fregola« • cream cheese (ACGLO)

White and green asparagus 23,50

parsley potatoes • Hollandaise sauce (CGLO)

Rhubarb tarte 13,90

sour cream • orange • Madagascar wild pepper (ACGHO)

Connaisseur Menu

3 COURSES 59,90

soup • main course • dessert

4 COURSES 79,90

starter • soup • main course • dessert

5 COURSES 99,50

Connaisseur nature

3 COURSES 45,90

soup • main course • dessert

4 COURSES 64,90



VEGETARIAN



VEGAN



GLUTENFREE