

Fink&Kotzian

Des bulles naturelles PetNat Blanc 2020 12,5% abv.

Flattering nose with a hint of leesy reductiveness, a light musky aromatic touch and some herbal accents recalling either a Sauvignon Blanc or a Grüner Veltliner, it brings up citrus, notes of apple, pear, with a blossomy hue. Dry and smooth, with tonic bubbles and frothy mousse, it has a vivid salivating acidity with zesty character, leesy phenolics and finish lingering with grapefruit zests. Pleasant, easy going with crunchy citrus and herbal notes.

Veggie wok and pan seared scallops

Des bulles Naturelles PetNat Rosé 2020 12,5% abv.

Deep cranberry pink, lovely intense nose of pomegranate, strawberry, cherry, complemented by peony. Dry, fresh but mellow with fine creamy bubbles and smooth texture, tiny phenolics and notes of bloody orange, pink pomelo with a zesty touch and a pomegranate splash.

Beef tataki with cranberry sauce

Beef tartare with cranberries and raspberry Dijon mustard sauce.

Riesling Berg und Meer 2020 12,5% abv.

Delicately terpenic with fine stony, almost petrol-like touch, kaffir lime and lemongrass, on verbena background. Dry, elegant, with elevated but ripe acidity, it is crispy with notes of pineapple, zests and a long finish with balsamic essences and stony hues. Sapid and salivating.

Salmon sahimi with Finger Lemon (caviar lemon variety) and ginger

Grüner Veltliner Weinviertel DAC Ried Hinter Dorf 2020 12,5% abv.

Ripe nose with peachy aromas, sun-kissed golden apple, light herbal touch such as tarragon, anise, fennel. Some honeysuckle. Dry with moderate acidity, it stays fresh thanks to a youthful fizz and its nice, ripe phenolics with zesty character recalling pomelo. Super soft texture with peppery glints and citrusy finish, lengthy with grapefruit and citrus peel.

White asparagus puff pastry with lemon zests

Grüner Veltliner Königsdorf 2020 13% abv.

Typical reductive nose, stony and herbal with notes of asparagus and apple, some grapefruit, a leesy, and lactic touch. A dry and dense palate with textured mouthfeel, both creamy with silky with a light fizziness. The phenolics are firm and present, framing the wine with pleasant bitterness on the finish. Apple, Madagascar pepper and fine herbal aromas on a flinty background.

Salmon tataki, on wok seared mushroom bed

Gelber Muskateller 2020 11% abv.

Nose is delicate, expressing citrus, citrus peel, tangerine, and orange blossom. Off-dry, with gentle acidity, it gets a fresh feeling thanks to a pleasant bitterness reminiscent of citrus and tangerine peel. Light bodied with fine citrusy aromatics and herbal dimension, more than a musky character.

Poached green asparagus with maitaise sauce

Gemischter Satz Ried Hintern Dorf 2020 12,5% abv.

Between peaches, and green apple, with fine blossomy veil, grapefruit, and herbal aromatics come along for a fresh and dry wine with medium acidity but zesty crisp and salivating finish. Texture is satin like and leesy, the aftertaste is long with herbal, floral and citrus accents.

Deep fried breaded vegetables with bernaise sauce

We got our MOJO working 13% abv.

Very Grüner Veltliner- like nose with apple, grapefruit, herbal hints, and citrus peel recalling lime. Dry, with medium plus acidity, citrusy palate, it bursts with juicy lemon. A digest wine with creamy and dense texture, zesty phenolics, long lemony finish with white pepper twist and minty splash. Long. 6-7 years

Parsnip velouté, knödlles and scallops

Sauvignon Blanc 2020 12,5% abv.

Classic varietal nose with white blossoms such as honeysuckle, herbal hints of dill, it also shows delicate notes of pear mingled with honey, a touch of white asparagus. Dry, with light juvenile fizz, its fresh palate seduces by the satin-like texture, refreshed by elevated acidity with lots of citrus crunch, zesty finish. An enjoyable wine with a supple body.

Loire Valley goat cheese

OT 2020 12,5% abv.

Fresh and discreet, with light notes of apple, pear, lemon, vine peach, almost like a cool climate Chardonnay. Dry, with elevated acidity, zesty and crispy enhanced by a light fizz, its medium body is wrapped with silky texture, the long lemony finish is fresh and salivating. Simple, pleasant wine.

Oysters with lemon Chantilly and cucumber water granité

Pinot Gris Ried Hintern Dorf 2020 14% abv.

Typical nose with ripe Mirabelle plum and orchard fruit, it shows layers of honey, jasmine, some oak-derived vanilla complemented by leesy impact with a touch of biscuit and cream. Dry, large, dense, with balanced and moderate acidity, its sunbathed fruit is interlaced with vanilla and sweet spices. Full, generous, it is framed by serious phenolics while the aftertaste is long and spicy. Keep for the next 7-8 years.

Slow cooked guinea fowl breast with almond butter under the skin and root vegetables with oriental spices.