



SHIKI FINE DINING TASTING MENU

LAKE TROUT SASHIMI

flamed, with ponzu-marinated cherry tomatoes,
tomato strawberry stock, cucumber gel and basil-shiso-pesto
ADFO

ATLANTIC LOBSTER & EGG YOLK

Lobster ragout bowl
with Wagyu - egg yolk foam and Kizami-nori
ABCDFGMO - with lactose free milk products

GRILLED WHITE ASPARAGUS

from Marchfeld, with a soy-ginger-orange glaze, Mizuna salad,
Wasabi petals, Tonburi caviar and asparagus-tufu dashi
VEGAN - AFO

CHIRASHI SUSHI

with Austrian freshwater fish, two different caviars,
home-pickled ginger, crispy nori flakes
and freshly grated Hon-wasabi
ACDFNO

WILD CONGER EEL

grilled in Japanese fashion, with Daikon radish apple salad,
pink pepper-apple gel and pickled onion
ADFO

CHEEKY BEEF

Sirloin of A5 Miyazaki beef and braised beef cheek
with green asparagus, Su-miso, Nori vinaigrette,
salicornia and soy jus
AFO

„SAKURANBO“

cherry coated cherry-chocolate mousee
filled with Umeboshi jam on dark chocolate crumbs
GNOP - with lactose free milk products

MENU 7 COURSES 198

with wine pairing +110

6 glasses of wine and one glass of super premium sake

with sake pairing +125

7 glasses of different premium sake