



  
**WASTLWIRT**  
HOTEL & RESTAURANT - GENUSSLEBEN SEIT 1499

## Romantik Dinner

Freitag, 16. Juli 2021

*Our drink recommendation  
for a nice evening*

Valuable companions to the romantic dinner menu are those of our wine sommelier Rudi Baier created wines from the Romantik Edition series.

**Wastlwirt Selektion** (Mollands-Kamptal)

**2019 Weißer Sebastian** – green Veltliner, light yellow-green, rich fruit bouquet on the nose, apple and floral notes, fine spice, juicy on the palate, fresh, with green Veltliner pepper, fine acid structure gives the wine freshness and length, 12,5 %Vol. <sup>(o)</sup>  
Gl. 0,125 - 4,40 / Fl. 0,75 - 24,--

**Weingut Fam. Nigl** (Kremstal - Niederösterreich)

**2019/2020 Riesling „Dornleiten“** - light, transparent yellow-green, delicately fruity nose with cool notes of gooseberries and white peaches, youthful citrus fruit on the palate, lively finish with clear freshness and fruit. 12,5 %Vol. <sup>(o)</sup>  
Gl. 0,125 - 5,80 // Fl. 0,75 - 32,--

**Wastlwirt Selektion** – Weingut Thaller (Oststeiermark)

**2018 Romantik-Edition-Weiß** - Cuvée aus Chardonnay, Weißburgunder und Ruländer fruity nose of ripe apples and pears. multilayered, balanced on the palate and with a subtle touch of exoticism. A good companion for starters, tender main courses and for hearty hours. 13 %Vol. (o)  
Gl. 0,125 - 4,90 / Fl. 0,75 - 27,--

**Wastlwirt Selektion** (Weingut Thaller -Oststeiermark)

**2013 Romantik-Edition-Rot** - Cuvée aus Cabernet Sauvignon, Shiraz, Merlot und Blaufränkisch. nose characterized by dried fruit and ripe wild berries. Exciting, with ripe tannins and a hint of chocolate. With a great finish - stays on the palate for a long time, 14 % Vol. <sup>(o)</sup>  
Gl. 0,125 - 5,80 / Fl. 0,75 - 32,--

**Weingut Weinlaubenhof Kracher** (Illmitz - Burgenland)

**2016/2017 Spätlese** – Cuveé Pinot Grigio, Welschriesling, Muskat-Ottonel - green-yellow, fine nuances of meadow flowers on the nose, yellow fruits on the palate, very refreshing, well integrated acidity and long fruit aftertaste, 10,5 %Vol. <sup>(o)</sup>  
Gl. 0,125 - 5,30 / Fl. 0,75 - 29,--

Our wine sommelier will be happy to advise you about accompanying wines from corresponding wines to the individual dishes of the romantic dinner.

Flat rate for accompanying wine 19.00 per person

# Romantik Dinner

**Wastlwirt Hausmarke** – (Weingut Thaller – Oststeiermark)

**Romantik Edition- Secco.**

A blend of Merlot and Shiraz with the fruity exoticism of the Isabella grape are a harmonious bundle of scent notes of currants and raspberries and fresh wild strawberries. Smart and rich in finesse.

**tartar vom Salzburg cattle**

fillet finely chopped, with butter of the regional famer and toasted white bread

**beef bouillon**

with backed cheese dumplings

**fresh asparagus of the region Marchfeld**

with boiled potatoes, ham of the region and sauce hollandaise

**fillet of alpine salmon**

with lime foam with herb risotto and summer vegetables

**curd noodles**

with bourbon vanilla sauce and fresh berries

**Sebastian & Rudi Baier und das Wastlwirtmitarbeiterteam**

wish a good appetite

and a nice evening in romantic atmosphere.

**Total menu price:** € 49,-- per person

including place setting, homemade spreads and wood-fired bread as well as fresh mountain water from our own mountain spring and a glass of Romantik Secco as an aperitif at the hotel bar.