



*Romantic dinner  
in the historic vault cellar*

## *Our drinks recommendation for a nice evening*

Valuable accompaniments to the Romantic Dinner menu are the wines from the Romantik Edition series created by our wine sommelier Rudi Baier.

### **Wastlwirt Selektion** (Mollands-Kamptal)

**2023 Weißer Sebastian** - Grüner Veltliner, light yellow-green, rich fruit bouquet on the nose, apple and floral notes, fine spice, juicy, fresh on the palate, with green Veltliner pepper, fine acidity structure gives the wine freshness and length, 12,5 %Vol.

Gl. 0,125 – 5,30 / Fl. 0,75 – 29,--

### **Weingut Allacher** – (Neusiedlersee / Burgenland)

**2022 Welschriesling** – light greenish yellow, typical varietal aroma on the nose with an intense aroma of green apples, very fresh and fruity on the palate, piquant acidity, elegant and harmonious finish; 11,5 %Vol.

Gl. 1/8 – 5,80 // Fl. 0,75 – 32,--

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

**2022 Romantik-Edition-Weiß** - A cuvée of Chardonnay, Pinot Blanc and Ruländer, fruity nose of apples and pears. Complex on the palate, with a hint of exoticism. A good companion for starters, delicate main courses and hearty meals. 13 % Vol.

Gl. 0,125 – 5,80 / Fl. 0,75 – 32,--

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

**2018 Romantik-Edition-Rot** Romantic-Edition-Red Cuvée from Cabernet Sauvignon, Shiraz, Merlot Blaufränkisch; A nose characterized by dried fruit and ripe wild berries.

Exciting, with ripe tannins and hints of chocolate.

With a great finish - remains on the palate for a long time and is very storable. 14 %Vol.

Gl. 0,125 – 7,60 / Fl. 0,75 – 42,--

### **Kracher** (Illmitz - Burgenland)

**2017 / 2019 Spätlese** – Cuveé Pinot Grigio, Welschriesling, Muskat-Ottonel - greenish yellow, fine nuances of meadow flowers on the nose, yellow fruit on the palate, very refreshing, well-integrated acidity and long fruity aftertaste. 10,5 %Vol.

Gl. 0,125 – 7,30 // Fl. 0,75 – 32,--

Our wine sommelier will be happy to prepare a wine accompaniment of the above-mentioned wines with the individual dishes.

Wine pairing package 25,00 per person

# Romantic dinner

**Wastlwirt Hausmarke** – (Weingut Thaller – Oststeiermark)  
**Romantik Edition- Secco.** A cuveé of Merlot and Shiraz with the fruity exoticism of the Isabella grape are a harmonious bundle of aromas of currants, raspberries and fresh wild strawberries.  
Smart and full of finesse.

**Smoked salmon and avocado tartare**  
with marinated wild herb salad and homemade bread

**Guinea fowl consommé**  
with egg royale

**Sautéed prawns**  
on saffron risotto, with roasted chanterelles

**Pink roasted fillet of beef**  
on cognac sauce, with truffled mashed potatoes  
and sautéed young carrots

**Homemade Kaiserschmarrn**  
on roasted plums and salted caramel ice cream

**Sebastian & Rudi Baier und das Wastlwirtmitarbeiterteam**  
wish you bon appétit  
and a lovely evening in a romantic atmosphere.

**Menu total price:** € 59,-- 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.