




WASTLWIRT
HOTEL & RESTAURANT - GENUSSLEBEN SEIT 1499

Romantik Dinner

*Our recommendation of beverage
for a pleasant night*

Valuable companion to the "romantic dinner"
are the wine series Romantic Edition created by our sommelier, Rudi Baier

Vineyard Erich & Walter Polz (Spielfeld – Southern Styria)

2021 Welschriesling „Styrian Classic“ light citreous, fresh apple in the nose,
spicy, juicy and fresh at the palate, very balanced, drink-animating acerbity 11,5 %Vol.
Gl.0,125–5,30 / Fl.0,75 – 29,00

Wastlwirt Selection (Mollands-Kamptal)

2021 White Sebastian – Grüner Veltliner, light citreous, rich fruit bouquet in the nose,
apple- and floral notes, fine flavour, juicy and fresh at the palate, with Grüner
Veltlinerpfefferl, fine acerbity structure awards the vine freshness and length,12,5 %Vol.
Gl. 0,125 – 4,90 / Fl. 0,75 – 28,00

Wastlwirt Selection (Vineyard Thaller – Eastern Styria)

2020 Romantic-Edition-White – Cuvée of Chardonnay, Weißburgunder und Ruländer,
fruity nose of ripe apples and pears, multilayered at the palate, with a fine hint of
exoticism. Ideal companion to starters, delicate main courses and hearty hours. 13 % Vol.
Gl. 0,125 – 5,30 / Fl. 0,75 – 29,00

Wastlwirt Selection (Vineyard Thaller – Eastern Syria)

2017 / 2018 Romantic-Edition-Red Cuvée of Cabernet Sauvignon, Shiraz,
Merlot Blaufränkisch; A nose characterised by dried fruit and ripe wild berries.
Exciting, with ripe tannin and hints of chocolate. With a great finish -
lingers long on the palate, very storable. 14 %Vol.
Gl.0,125 – 7,10 / Fl.0,75 - 39,--

Vineyard Tschida – Angerhof (Illmitz - Neusiedlersee)

2017 Sauvignon Blanc Beereauslese – Noble sweetness with light citreous in the nose, fine
nuances of meadow herbs, orange zest and gooseberry aromas, beautiful complexity on the
palate, exotic fruit. Fruit, harm. Sweetness, pineapple fruit in the finish, 9 Vol. %
Gl.0,06 – 7,30 / Fl.0,375 - 40,--

Our wine sommelier will be happy to prepare a wine pairing for you
of the above-mentioned wines to accompany the individual dishes.
Wine pairing package 25,00 per person

Romantic Dinner

Wastlwirt Hausmarke – (Weingut Thaller – Eastern Styria)
Romantik Edition- Secco.

Cuveé of Merlot and Shiraz with fruity exoticism of the Isabella-grape
are a harmonious bundle of fragrances of currant, raspberries
and fresh wild strawberries. Smart and rich in finesse.

Chicken liver pralines

on onion chutney, with pickled winter vegetables

Duck consommé

with egg royale

Sautéed prawns

on saffron risotto, with roasted wild mushrooms

Pink roasted fillet of beef

on truffle merlot jus, with potato gratin and sautéed young carrots

Caramelised Kaiserschmarrn

on plum ragout and rum sultana ice cream on plum ragout,

Sebastian & Rudi Baier & the Wastlwirt-Team

wish you bon appétit

and a nice evening in a romantic atmosphere.

Total menu price: € 59,-- per person

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