

Valentine's Menu

4-course menu | €70

1 choice per course



Soup

Chestnut Cream Soup  

We recommend: Pinot Blanc or Gin Basil Smash

Finished with cream and rustic bread croutons.

Starters

Salmon Tartare

We recommend: Riesling or Roku Gin

Fresh salmon with capers, red onion, mild mustard, and warm toast.

Warm Roasted Beetroot Salad  

We recommend: Grüner Veltliner or Mirtillo Spritz

Roasted beetroot with goat cheese, walnuts, and honey vinaigrette.

Mains

Steak with Red Wine Sauce

We recommend: Cuvée Hauns or Old Fashioned

Served with celeriac purée and glazed winter vegetables.

Roasted Duck Breast

We recommend: Pinot Noir or Obertrumer Zwickl

With orange sauce, braised red cabbage, and sautéed potatoes.

Pumpkin Gnocchi 

We recommend: Sauvignon Blanc or Mango Lilet Spritzer

Tossed in sage butter, Parmesan cheese, and toasted seeds.

Desserts

We recommend: Our Barista Coffee or Aperitivos

Apple Strudel 

Served warm with vanilla sauce.

White Chocolate Mousse 

With berry confit.

Cheesecake 

With berry compote and fresh berries.

The Living Kitchen

Any allergies? Please let a Sidekick know.

 Vegetarian  Gluten Free