

# GOLDBERG

RESTAURANT & WINELOUNGE

## IN THE HERE AND NOW...

*... is the title of the further development of my kitchen style. The **here** stands for more regionality of the products, but also for what guests like and want here. The **now** stands for the seasonal component of the products, but also for the present time, i.e. topicality, modernity and innovation.*

*The regional origin of the food is the order of the day, no question about it, but it should not be a dogma. And that's important, regional products do not require regional preparation. Nevertheless, regional as well as traditional recipes are really good cuisine an ideal basis for new things, so I want both: to span the range from the classic to the modern. The headline used to be „Cross Culture“, Now I dare into the **here and now**.*

*Philipp Kovacs*

### ADVENTURE

ATTUNEMENT

AMUSE BOUCHE

BALFEGO TUNA

Caviar | cucumber | dill

GOOSE LIVER

Gorgonzola dulce | plum

HAKE

Boletus | truffle | jerusalem artichoke

SADDLE OF BEEF

Cabbage | peppers | bernaise

RAW MILK CHEESE

Pear | celery

PRE DESSERT

CHOCOLATE

Blackberry | shiso | parsnip

PETIT FOURS

**6-COURSE**

179 EURO

(WITHOUT CHEESE)  
169 EURO

### FUTURE

ATTUNEMENT

AMUSE BOUCHE

SUGARMELON

Cucumber | ponzu | dill

FALSE LIVER

Goat cheese | plum

CELERY FROM THE OVEN

Truffle | boletus | seaweed

EGGPLANT

Cabbage | sesame seeds | black garlic

RAW MILK CHEESE

Pear | celery

PRE DESSERT

MOJITO FROM THE APRICOT

Crispy white chocolate | berries

PETIT FOURS

**6-COURSE**

129 EURO

(WITHOUT CHEESE)  
119 EURO

## CORRESPONDING WINES

4 Wine Experiences 0,1| 65 EURO

5 Wine Experiences 0,1| 80 EURO

6 Wine Experiences 0,1| 95 EURO