

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

YELLOWTAIL MACKEREL

Kohlrabi | green shiso | koji rice vinaigrette

GOOSE LIVER

Beet root | goat cheese | hazelnut

MONKFISH

AKI Caviar | cauliflower | smoked butter | miso

SADDLE OF VENISON

Eggplant | purple curry | parsnip

RAW MILK CHEESE

Grapes | pecan | radicchio

PRE DESSERT

IVOIRE CHOCOLATE

Pear | ginger | lychee

6-COURSE

189 EURO

(WITHOUT CHEESE)

179 EURO

FUTURE

ATTUNEMENT

KOHLRABI

Green shiso | koji rice | passion fruit

FALSE LIVER

Beet root | goat cheese | hazelnut

BAKED CAULIFLOWER

AKI Caviar | cauliflower | smoked butter | miso

CELERY

Purple Curry | parsnip | pistachio

RAW MILK CHEESE

Grapes | pecan | radicchio

PRE DESSERT

MOJITO

Coconut | berries | white chocolate

6-COURSE

139 EURO

(WITHOUT CHEESE)

129 EURO

CORRESPONDING WINES

4 Wine Experiences 0,1l 65 EURO

5 Wine Experiences 0,1l 80 EURO

6 Wine Experiences 0,1l 95 EURO