

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

HAMACHI

Navettes | ginger blossom | almond milk

GOOSE LIVER

Plum | goat cheese | pecan nut

BLACK HAKE

Kohlrabi | tarragon | miso

SALT MARSH LAMB

Cucumber | yoghurt | mustard seed

BLUE MOLD

Nashi pear | chicory | walnut

PRE DESSERT

IVOIRE CHOCOLATE

Strawberry | thai basil | plum wine

6-COURSE

ONE HUNDRED AND NINETY EURO

(WITHOUT CHEESE)

ONE HUNDRED AND EIGHTY EURO

FUTURE

ATTUNEMENT

CELERY

Celery nanavettes | ginger blossom | kimizu

FALSE LIVER

Plum | goat cheese | maple

KOHLRABI

Miso | tarragon | mirin

BRAISED EGGPLANT

Cucumber | yoghurt | mustard seed

BLUE CHEESE

Nashi pear | pecan | treviso

PRE DESSERT

MATCHA TEA

Passion fruit | pandan | coconut

6-COURSE

ONE HUNDRED AND FOURTY EURO

(WITHOUT CHEESE)

ONE HUNDRED AND THIRTY EURO

CORRESPONDING WINES

4 Wine Experiences 0,1l SEVENTY EURO

5 Wine Experiences 0,1l EIGHTY EURO

6 Wine Experiences 0,1l HUNDRED EURO