

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

BALFEGO TUNA

Honeydew | cucumber | caviar

GOOSE LIVER

Cherry | hazelnut | topinambur

BLACK COD

Roscoff | thai-vinaigrette | coconut

BEEF & SHORTRIB

Yellow beet | capers | salt lemon

BUFFALO-CAMEMBERT

Gooseberry | fruit bread

PRE DESSERT

MANJARI-CHOCOLATE

Buckwheat | Blackberry | Shiso

PETIT FOURS

6-COURSE

TWO HUNDRED TEN EURO

(WITHOUT CHEESE)

TWO HUNDRED EURO

FUTURE

ATTUNEMENT

KOHLRABI

Honeydew | cucumber | caviar

FALSE LIVER

Cherry | hazelnut | topinambur

CAULIFLOWER

Roscoff | thai-vinaigrette | coconut

BAKED EGGPLANT

Yellow beet | capers | salt lemon

BUFFALO-CAMEMBERT

Gooseberry | fruit bread

PRE DESSERT

IVOIRE-CHOCOLATE

Coconut | lychee | fennel

PETIT FOURS

6-COURSE

ONE HUNDRED AND FIFTY EURO

(WITHOUT CHEESE)

ONE HUNDRED AND FOURTY EURO

CORRESPONDING WINES

4 Wine Experiences 0,11 SEVENTY EURO

5 Wine Experiences 0,11 EIGHTY EURO

6 Wine Experiences 0,11 HUNDRED EURO