

12th November

TRIBUTE TO KOSCHINA

Palinka Ice Cream | Crispy Goose Liver

Klaus Deutschmann | Restaurant Terazza

Smoked Eel | Goose Liver
Beetroot | Blueberries

Peter Hagen | Restaurant Ammolite | Europapark

Billecart-Salmon Brut Rosé

King Crab Salad | Avocado | Verbena
Pink Pepper Caramel | Bergamot Sorbet

Alexander Kooman | Restaurant De Kluzenaer

“Steckerlfisch” - Char | Lamb’s Lettuce
Caraway

Gunther Döberl | Restaurant Schlossherrnstube

Castro 2014

Kohlrabi | Black Truffle | Avocado

Michael Wolf | Atelier Wolf

Monkfish marinated in Red Wine
Truffle Risotto

Siggi Tschurtschenthaler | Restaurant Adler

Poeirinho 2013

Sea urchin, Carabineiro, Wheatgrass

Richard Nussel | Restaurant Westfälische Stuben Parkhotel Surenburg

Celery Ravioli | Imperial Caviar

Rudi Tomsej

Billecart-Salmon Brut Sous-Bois

Scallop | Chorizo | Squid Ink Reduction

Lucy Lourenço Queiroz | Harvey Nichols

Codfish | Caldeirada Sauce

João Tavares | Vila Joya

Redoma Reserva 2014

Parmesan Soup, Chilli Tomato, Rocket Salad

Julian Karr | Restaurant Karr Koch Kunst | Hotel Karr

Gamba Ravioli in Curry Butter

Gerhard Brugger

VZ 2013 Magnum

Potato | Smoked Egg Yolk Emulsion | Parsley oil Fermented Celery 'Beurre Blanc'

Matthias Bernwieser

Sovina Helles

Braised Shoulder of Lamb | Red Pepper and Couscous

Christian Spitzer

Venison | Bean | Hay | Sea Buckthorn Black Pudding

Peter Kroiss | Restaurant At Eight

Quinta do Vale Meão 2013

Pork Cheeks braised in Olive Oil with Rosemary and Lemon | Beluga Lentils and Bell Pepper Marmalade

Christian Gölles | Restaurant Seefischer

Pork Cheek Pudding

Clemens Nachbaur | Romantikhôtel Das Schiff

Douro Boys Cuvée 2011 Magnum

Pointed Bell Pepper-Raspberry soup Basil Yogurt Sorbet

Thomas Klug

Wild Blueberries | Jerusalem Artichokes | Aniseed-Agastache

Jens Rittmeyer | Restaurant KAI3, Hotel Budersand

Au... Au... Riesling 2011

Chocolate | Nuts | Coffee Spiced | Oranges

Bernhard Posch | Restaurant Balance

Quinta do Vallado 40 Years Old Tawny