

JAGASTUB'N

GROSSARLER HOF

A CULINARY JOURNEY
FINE DINING IN THE JAGASTUB'N

CHEF'S MENU IN HARMONY WITH THE SEASONS

Our dishes at the Jagastub'n are inspired by the seasons, offering a diverse and refined culinary experience.

Our monthly changing menu brings together reimagined classics and innovative creations, each showcasing our distinctive culinary signature and perfectly complementing the unique ambiance of the Jagastub'n.

PERFECTION IN EVERY COURSE

5-course chef's menu € 99.00
cold creation | soup | warm creation | from field or feather | sweet finale

7-course chef's menu € 134.00
cold creation | soup | warm creation | sea or lake | sorbet | from field or feather | sweet finale

All prices include a glass of Frizzante from our in-house winery, table settings, and a culinary greeting from the kitchen.

We are happy to accommodate vegetarian and vegan dietary preferences at no additional charge.

SELECTION OF CHEESES BY THE CHEF

Upon request, we are pleased to serve a chef-curated selection of fine cheeses from our cheese board:

3 cheese selection € 9.00

5 cheese selection € 15.00

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GOURMET CHEF'S MENU
FINE DINING RESTAURANT JAGASTUB'N

TUNA TARTARE

Avocado | Bloody Mary sorbet

Wine pairing: 2023 Riesling Ried Loiserberg 1ÖTW Kamptal DAC, Weingut Weszeli, Lower Austria, AT

CREAM OF PARSNIP SOUP

Crispy Grossarl bacon

TRUFFLE RAVIOLI

Brown butter foam

Wine pairing: 2023 Pinot Noir "Butcher", Weingut Schwarz, Burgenland, AT

JOHN DORY

Venere black rice risotto | caviar beurre blanc

Wine pairing: 2022 Grüner Veltliner Weinviertel DAC Große Reserve Ried Hochstrass, Weingut Hofbauer-Schmidt, Lower Austria, AT

ORANGE GINGER SORBET

Champagne

PINK-ROASTED VEAL LOIN

Big Green Egg-roasted root vegetable purée | wild pak choi

Wine pairing: 2019 Blaufränkisch Leithaberg DAC, Weingut Gernot & Heike Heinrich, Burgenland, AT

APRICOT DESSERT

Roasted white chocolate mousse | apricot and thyme compote

Wine pairing: 2024 Moscato d'Asti, Az. Agr. Perrone, Castiglione Tinella, Piedmont, IT

For information on ingredients that may cause allergies or intolerances, please contact our service team.

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WINE PAIRING
PERFECTLY MATCHED TO YOUR MENU

CURATED WINE PAIRINGS

To complement our Jagastub'n tasting menus, we offer two carefully curated wine pairings, each thoughtfully selected to enhance the unique flavours of every course.

Wine pairing 5-course chef's menu	4 wines	€ 49.00
Alcohol free* wine pairing 5-course chef's menu	4 wines	€ 37.00
Wine pairing 7-course chef's menu	5 wines	€ 59.00
Alcohol free* wine -course chef's menu	5 wines	€ 43.00

*Our dealcoholized wines offer the full enjoyment of wine with minimal alcohol content. Through a gentle dealcoholization process, the alcohol is removed while the characteristic aromas and flavours are largely preserved. A small residual alcohol content of up to 0.5% ABV may remain.

FROM OUR PRIVATE WINE CELLAR

In addition to our curated wine pairings, we invite you to explore our extensive wine list featuring more than 275 carefully selected wines, including an exceptional collection of premium bottled wines from some of the world's finest wine regions.

Our focus is on outstanding Austrian wines, complemented by a carefully chosen selection of distinguished international wines.

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