

Alpine journey

A Journey through the Alps

With Grauvieh cattle calmly chewing their cud and sharply alert groundhogs, pictures of stunning landscapes embrace the entire spectrum from barren peaks over lush mountain meadows down to the fertile valley plains.

The Alps delight the heart and eyes – as well as the palate! This fall we invite you to embark on a journey to discover the simple chestnut in an entirely new and exciting way.

Allow yourself to savor these flavours!
Your vigilius team

Our dishes for you

Antipasto

Chestnut dumpling, scalloped with goat cheese and served on leaf salad, grapes and chard cream

Warm starter

Chestnut soup with mushrooms and vegetables, served with a bread waffle made out of chestnuts and lovage oil

Main dish

Suckling pig cocked at low temperature served with chestnut cream and steamed savoy cabbage

Dessert

Chestnut heart with kaki fruit sauce

Our wine accompaniment

Weissburgunder Heichhorn 2016

Sauvignon Ploner 2016

Blauburgunder Zeno 2015

Ben rye donna fugata 2014

Alpine journey menu

Euro 68,00

Alpine journey menu with wine pairing

Euro 103,00