



Leo Hillinger Wine Dinner

10.12.2016

RECEPTION

yellowfin tuna tartare in a crisp wonton wrapper

—
HILLINGER | PINOT NOIR SECCO ROSÉ | BURGENLAND

FIRST

chanterelle mushroom & sweet onion tart

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2015 HILLINGER | PINOT GRIS | BURGENLAND

SECOND

duck confit with a wilted salad, local baby mustard frills,
herbs & lingonberry

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2014 HILLINGER | ZWEIGELT | BURGENLAND

THIRD

roasted marrow bones, flat leaf parsley salad with
shallots & capers, grilled bauernbrot

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2013 HILLINGER | HILLSIDE RED | BURGENLAND

MAIN

slow cooked beef goulash, house cut egg noodles,
mâche salad

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2010 HILLINGER | BLAUFRÄNKISCH LEITHABERG | BURGENLAND

DESSERT

red currant fromage blanc bavarian crème with orange couli

—
2014 HILLINGER | BLAUFRÄNKISCH | BURGENLAND