



30. TOUR DE VIN

May 3rd to 5th, 2024

THE CULINARY

- WINE IN THEATRE, Baden: Bread rolls
- ALLRAM, Strass: Litschau Castle with Waldviertel game and fish specialties
- BRÜNDLMAYER, Langenlois: On Saturday guest chef Jürgen Csencsits (Gasthaus Csencsits), on Sunday guest chef Max Leodolter (Restaurant Lurgbauer)
- BUCHEGGER | VORSPANNHOF MAYR, Dross: Delicacy plate à la Vorspannhof
- DIWALD, Grossriedenthal: organic sourdough bread from the Waldviertel, food truck in the town center (100 m)
- TOM DOCKNER, Theyern: Delicacies made the house way
- DOLLE, Strass: fried chicken and regional specialties in the wine tavern
- LUDWIG EHN, Langenlois: Winzerlabelerl
- JOSEF FRITZ, Zausenberg: Greetings from the kitchen of Restaurant Himmelreich. On Sunday tasting menu with guest winemaker Weingut Kollwentz
- HIEDLER, Langenlois: Iconic cuisine from Lukas Paltram & alpine cheese from cheese sommelier Caspar Greber
- HIRSCH, Kammern: Kitchen Bike Bandits
- JURTSCHITSCH, Langenlois: Culinary delights from Karma Food
- LETH, Fels am Wagram: Game pâtés from hunters Zellinger & Zöchbauer, homemade spreads with Joseph bread. On Saturday, "Carnuntum x Wagram" tasting menu at the Weinhaus Kirchberg restaurant
- LOIMER, Langenlois: Homemade burgers by Laurenz Loimer, Langenlois pickles and preserves by Andrea Gillinger
- MALAT, Furth-Palt: Malat Sparkling-Oyster-Club by Aelium, Grossauer Edelkonserven
- HERMANN MOSER, Rohrendorf: Suckling pig brunch (Sun 11 am)
- SEPP MOSER, Rohrendorf: Organic delicacies from Nana's food truck



- OTT, Feuersbrunn: Gourmet restaurant Hubert Wallner, Bistro Südsee with handmade Carinthian pasta
- PROIDL, Senftenberg: Art & enjoyment at the „Laden am Fluss“ (opposite, 100 m)
- SALOMON UNDHOF, Stein: tapas from Paco
- SCHLOSS GOBELSBURG, Gobelsburg: olive oil tasting (Sat & Sun), salami & grissini (Sun only), fish specialties from Thorhof, wine tavern in the castle
- JOSEF SCHMID, Stratzing: Bread rolls from Schwarzes Kameel, Vienna
- FAMILY SCHUSTER, Grossriedenthal: Tasting of organic honey
- WEINGUT STADT KREMS & STIFT GÖTTWEIG, Krems: organic fruit growing and distillery Unfried with juices, cider, apricot nectar, fruit
- STEININGER, Langenlois: Homemade cuisine & creative delicacies from Truck4You
- THIERY-WEBER, Rohrendorf: Homemade label and breads
- JOHANN TOPF, Strass: Grilled game specialties from Jagd & Wild
- TÜRK, Stratzing: The legendary sausages from Hans Schwarz The Butcher
- PETRA UNGER, Furth: Homemade finger food organic highland beef, vegetarian dishes and asparagus quiche
- WESS, Krems: Cheese specialties from the Krems cheese heroine