

VINTNER OF THE MONTH

WINERY GERARD BETRAND

Where Languedoc stands for quality, Gérard Bertrand is not far away. The passionate winemaker and ambassador of his homeland is thrilled by the enormous diversity of the historic wine-growing region. He is happy to provide the proof himself. With wines of all colors and styles, sometimes traditional, sometimes modern. It is Bertrand's great conviction to preserve the quality and variety. By sustained precision work and the increasing use of biodynamic methods, his wines become continuously awarded. Join us on a wine journey to the Languedoc-Roussillon region in France.

WHITE WINE

Chardonnay – Domaine de l' Aigle
Cigalus Blanc (CH, VIO, SB)

ROSÉ WINE

Rosé IGP « Diving into Hampton Water » (GR, CI, MV, SY)
Rosé IGP « La Villa » - Château La Sauvageonne (GR, VI, MV)

RED WINE

Pinot Noir
Art de Vivre Languedoc Rouge (SY, GR, MV)
Cigalus Rouge (CS, CF, ME, SY, GR, CA)
L' Hospitalitas (SY, MV)
Clos d' Ora (SY, GR, MV, CA)

SWEET WINE

Banyuls Vin Doux Naturel



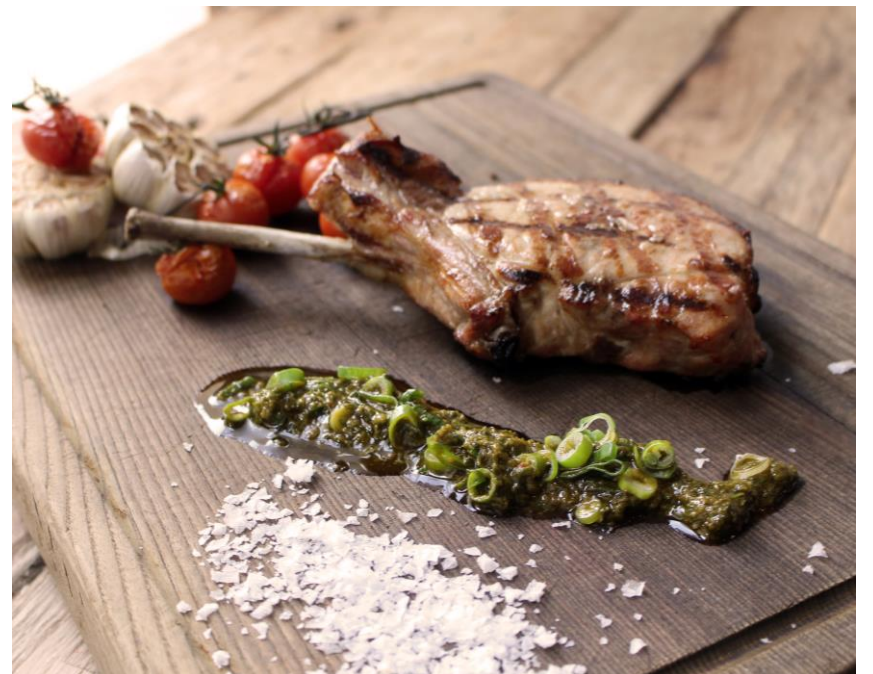
CUT OF THE MONTH

THE “ÖTSCHERBLICK” PORK

The Ötscherblick pork is a new cross between Austrian “Edelschwein” and a “Duroc”. The active and strong animals are bred by Hans and Heidemarie Ortner on their farm near “Strengberg” in Lower Austria. The fine marbling and a high percentage of intramuscular fat make the meat particularly juicy and aromatic when grilled. The “Ötscherblick” pork owes its exceptional meat quality to the best feed, which is 100% from the region, slow growth and the elaborate and intensive care.

CUT OF THE MONTH MARCH

300g Tomahawk from the “Ötscherblick” pork 36 €



STEAKBRUNCH

A GLIMPSE OVER THE SHOULDER OF THE GRILL MASTER

Traditions are particularly well kept during the holidays, which is why we have dedicated ourselves to the enjoyable design of the Easter Sunday, Mother's - and Father's Day in the Dstrikt Steakhouse. Experience a brunch of a special kind: The buffet in the kitchen, free flow rosé champagne, a generous à la carte steak selection as well as oysters are combined with Austrian specialties for a unique culinary experience.

EASTER EDITION ON APRIL 12, 2020

Price per person €125, including all drinks

MOTHER'S DAY EDITION ON MAY 10, 2020

Price per person €125, including all drinks

FATHER'S DAY EDITION ON JUNE 14, 2020

Price per person €125, including all drinks

