

CRUASIA

UNCORKED FLAVOURS

a monthly newsletter on WINE!

Christoph's

— LIVING ROOM | RESTAURANT —

Congratulations!

Celebrating a Two Year Anniversary !

WELCOME



Welcome to our anniversary edition!

Two years ago, we embarked on a journey to bring the rich tapestry of Austrian wine culture to your tables. Today, as we mark our 2nd anniversary, we are honored to share this milestone with each and every one of you who has made our restaurant a cherished part of your culinary adventures.

In celebration of this joyous occasion, we're thrilled to unveil our top three wine and food pairings that have captivated palates and ignited passions over the past year.

But that's not all – we are delighted to announce the launch of our brand-new official website and online wine shop, ushering in a new era of convenience and

accessibility for our valued patrons! Here's what you can expect from our new online hub:


cruasia.com

Reservations - now, booking a table at our restaurant is simpler than ever. With just a few clicks, you can secure your spot for an unforgettable dining experience directly through our official website.

Browse our menus - peruse our à la carte menu and weekly specials from the comfort of your home. Discover the culinary delights that await you and plan your dining adventures in advance.

Stay updated - keep abreast of our latest events and dive into our current and past monthly newsletters.

Shop our selection - With just a few clicks, you can select and purchase your favourite wines directly from our cellar, a collection of the finest wines carefully curated by Christoph, simply the best sommelier in town!

Let's not wait any further, here goes the drum rolls!

NO. 1

 Zwiebelrostbraten (or Onion Roast Beef)

 Simone Scaletta Chirlet 2016
Barolo DOCG

LEARN MORE 

The 2016 vintage is one of the best in Barolo in the past 20 years!

“The wine, with its enduring character, powerful tannins, and remarkable balance, harmonises exquisitely with the robust flavours of the dish. The combination of this superb wine and the succulent onion roast beef, which is delicately enveloped in a rich onion gravy pushes the gastronomic experience to its crescendo!”

NO. 3

 Gambas al Ajilo/Spanish Style Garlic Shrimp

 Soalheiro Alvarinho (Classico) 2022

LEARN MORE 

“The Portuguese Alvarinho shines brightly with its pronounced minerality and refreshing crispness, perfectly complementing the succulent prawns sautéed in garlic-infused oil. This pairing is nothing short of perfection, a delightful fusion of flavors that tantalizes the taste buds with every bite. If there ever was an ideal match, this would be it.”

NO. 2

 Home cured Organic Salmon

 Laurenz V. Singing Grüner Veltliner 2021

LEARN MORE 

“The Grüner Veltliner dances in perfect harmony with the delicate flavours of our house salmon, accentuating the freshness, crispness, and creamy texture of the wine. Enhanced by the subtle kick of horseradish atop, this pairing embodies a symphony of flavours where every element seamlessly intertwines, creating a culinary masterpiece that delights the palate with each bite!”

TOP PAIRINGS

3



Message from Christoph

*Happy
Anniversary*



Cheers to Two Years of Wine & Memories !

Dear Customers & Wine Lovers,

It's with great joy and gratitude that I raise my glass to each and every one of you today as we celebrate a milestone worth toasting - our second year anniversary!

Two years ago, we embarked on a journey filled with passion for exceptional wines, authentic Austrian cuisine, and the joy of shared experiences. Since then, our restaurant has become more than just a place to dine; it's a haven where friendships are forged, stories are shared, and memories are made. As we reflect on this remarkable journey, I am overwhelmed with gratitude for your unwavering support, loyalty, and enthusiasm. Your presence has infused our restaurant with warmth and vitality, making every moment memorable.

To mark this special occasion, we invite you to join us for a week-long celebration filled with extraordinary cocktails and wines, delectable dishes, and surprises that will delight your senses. It's our way of saying thank you for being a part of our family and for making these past two years truly unforgettable.

But beyond the festivities, this anniversary is a testament to the passion and dedication of our team, whose tireless efforts and commitment to excellence have made our restaurant what it is today. Each member of our staff plays a vital role in creating the exceptional experiences that keep you coming back for more, and we couldn't be more grateful for their hard work and dedication.

As we raise our glasses to the memories we've shared and the journey that lies ahead, let's toast to many more years of laughter, friendship, and, of course, exquisite wines. Join us as we celebrate this milestone and raise a toast to the vibrant tapestry of moments that have woven together to create the beautiful story of our restaurant.

Here's to two years of wine, laughter, and cherished memories. Cheers!

Warmest Regards,
Christoph

2
Years
ANNIVERSARY





UPCOMING

at Christoph's

May 1st Heurigen Day

Mat 3rd Spritz Friday

May 5th Cinco de Mayo

in next issue

Amazing New
Austrian Wine

Where Value Meets
Excellence!



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ARRIVING SOON

As we raise our glasses to toast the past two years, we also look ahead to exciting developments on the horizon. Stay tuned for the unveiling of our upcoming wine labels, each a testament to the dedication and passion of Austrian winemakers.

Here are two of the exciting labels that will arrive soon:



MAYER AM PFARRPLATZ FRÄULEIN ROSÉ VON DÖBLING 2023

Coming from Mayer Am Pfarrplatz Vienna, the only metropolitan city in the world with notable viticultural areas within its city boundaries, this wine is delicately salmon pink. Made from 100% Pinot Noir, wild berries and currant aroma dominate the impression of this rosé wine. It presents itself as balanced and highly elegant on the palate followed by a mineral finish.

This is the wine for your terrace in mild evenings!



MAYER AM PFARRPLATZ WIENER GEMISCHTER SATZ DAC 2023

Also from Mayer Am Pfarrplatz in Vienna, this wine is a blend of Grüner Veltliner, Riesling, Rotgipfler and Zierfandler. It presents itself as very flavourful and aromatic. Citrus and pear fruit in the nose, playful and elegant on the palate, with refreshing crisp acidity on the finish.

This is the Mayer am Pfarrplatz house classic!