

FEINSCHMECKER MENU

-starting August 8th, 2018-

Vitello tonnato New Style

Taggiasca olives & rocket

or

Burrata with fresh figs

truffle honey & rocket

Watercress chickpea soup

milk foam

Octopus á la Gallega

lemon & olive oil

or

Superbowl

avocado & quinoa
tomato garden & sprouts

Beef fillet & saddle of lamb

corn Jalapeño mousseline & baby carrots
Teriyaki pepper jus

or

Artichoke tomato ravioli

artichokes, Parmesan sauce & basil

Dark chocolate tarte

homemade vanilla ice cream & Crème fraîche

€ 74 as 4 course menu

without octopus / superbowl (including € 7 elevator)

€ 89 as 5 course menu

with octopus / superbowl (including € 7 elevator)

OUR APERITIF RECOMMENDATION

Rotari Spumante Rosé Brut, Rotari, Italien € 7,50 | 0,1 l

House champagne, Champagne, France € 13,50 | 0,1 l

WINE RECOMMENDATION

with starter and soup

2017 Lugana Vigne Alte
Winery Zeni, Veneto, Italy

with intermediate course

2017 Chiacetto Vigne Alte
Winery Zeni, Veneto, Italy

with main course

2015 Cuvée Privatkeller
Winery Robert Schlumberger, Thermenregion, Austria

with dessert

2015 Beerenauslese
Winery Esterházy, Burgenland, Austria

€ 39 accompanying our 4 course menu

€ 49 accompanying our 5 course menu

To our voucher arrangements we serve our house wine recommendation.

OPEN WINES

2016 Légende R Blanc, Collection Barons de Rothschild Lafite, France	0,2 l	€ 13,70
2017 Sauvignon Blanc, Winery Jurtschitsch, Kamptal, Austria	0,2 l	€ 14,50
2016 Scheurebe fine fruity, Winery Max Müller I, Franken, Germany	0,2 l	€ 10,00
2016 Cabernet Sauvignon Los Vascos, Barons de Rothschild, Chile	0,2 l	€ 13,50
2014 Contri Primitivo di Manduria Riserva 1966, Cantina Cantolia, Italy	0,2 l	€ 12,60
2016 Spätburgunder, Winery Montigny, Nahe, Germany	0,2 l	€ 11,00

All our wines you will find in our large iPad wine list.

Our wine recommendation includes 0,1 or 0,05 l each course.