

# FEINSCHMECKER MENU

from May 30<sup>th</sup>, 2017

## Grilled tuna & asparagus

avocado, tomato salad, Sauce Hollandaise

or

## Buffalo mozzarella & asparagus

avocado, tomato salad, lemon vinaigrette

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## Gazpacho

vegetable tartar

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## Grilled sea bass filet

cucumber, beluga lentils, wasabi lime spume

or

## Ricotta ravioli

artichoke, parmesan, rucola, olive

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## Filet of veal - medium -

celery creme, sautéed mushrooms, glazed baby carrots, herbal jus

upgrade - fried goose liver on top - € 15

or

## Chanterelles in herbal creme

Brez'n soufflé

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## Baked Alaska

strawberries

## Extra course: variation of cheese

brioche & chutney

€ 16

## € 74 as 4-course menu

without sea bass / ravioli (including € 7 elevator)

## € 89 as 5-course menu

with sea bass / ravioli (including € 7 elevator)

Dishes may contain allergens – please ask our staff.

## OUR APERITIF RECOMMENDATION

Rotari Spumante Brut Rosé 28+, Italy € 7,50 | 0,1 l  
Champagner Brut Réserve, Pol Roger, France € 14,00 | 0,1 l

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## WINE RECOMMENDATION

### with starter and soup

2015/16 Altos „R“ Blanco, Vinery Altos, Rioja, Spain

### with intermediate course

2014 Chablis 1er Cru Fourchaume, Domaine Louis Jadot, Bourgogne, France

### with main course

2015 Cuvée Josef\*\*\* Barrique, Vinery Stern, Pfalz, Germany

### with dessert

2016 Kerner, Vinery Montigny, Nahe, Germany

**€ 39 accompanying our 4 course menu**

**€ 49 accompanying our 5 course menu**

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To our voucher arrangements we serve our house wine recommendation.

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## OPEN WINES

2015 Légende R Blanc, Collection Barons de Rothschild, Lafite, France	0,2 l	€ 13,70
2014 Riesling Gamla, Golan Heights Winery, Golan Heights, Israel	0,2 l	€ 13,00
2015 Pinot Bianco, Winery Le Monde, Friaul, Italy	0,2 l	€ 13,70
2014 Légende R Rouge, Collection Barons de Rothschild, Lafite, Bordeaux	0,2 l	€ 13,70
2014 Cuvée Rompicollo, Poggio al Tufo, Winery Tommasi, Tuscany, Italy	0,2 l	€ 15,00
2015 Spätburgunder **, Winery Stern, Pfalz, Germany	0,2 l	€ 12,80

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

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