

FEINSCHMECKER MENU

-from May 15th, 2018-

Grilled tuna

kohlrabi truffle Yuzu salad
chili mayo & Daikon cress

or

White asparagus "Polonaise"

crumbs, egg & garden cress

Wild garlic cream soup

Baked baby calamari

avocado & lemon aioli

or

Buffalo mozzarella ravioli

cherry tomatoes & fresh basil

Braised beef cheek & medium roasted lamb crown

white asparagus & potato terrine
Sauce Hollandaise & thyme jus

or

Chanterelles in herb cream

Brezn soufflé

Key Lime Pie New Style

meringue & mascarpone

€ 74 as 4 course menu

without baby calamari / Ravioli (including € 7 elevator)

€ 89 as 5 course menu

with baby calamari / Ravioli (including € 7 elevator)

OUR APERITIF RECOMMENDATION

Rotari Spumante Rosé Brut, Rotari, Italien € 7,50 | 0,1 l
Champagne Barons de Rothschild Brut, France € 12,50 | 0,1 l

WINE RECOMMENDATION

with starter and soup

2017 Gavi di Gavi
Winery Pico Maccario, Piedmont, Italy

with intermediate course

2011/12 Capellania Rioja Blanco
Winery Marrques de Murrieta, Rioja, Spain

with main course

2015/16 Blason d'Aussières
Winery Château d'Aussières, Corbières, France

with dessert

2015 Cuvée Spätlese
Winery Tschida-Angerhof, Illmitz, 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
2016 Torrontés Alamos, Winery Catena Zapata, Mendoza, Argentina	0,2 l	€ 10,70
2016 Riesling, Winery Wegeler, Rheingau, Germany	0,2 l	€ 12,80
2016 Cabernet Sauvignon Los Vascos, Barons de Rothschild, Chile	0,2 l	€ 13,50
2015/16 Légende R Rouge, Collection Baron de Rothschild Lafite, France	0,2 l	€ 13,70
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.