

# FEINSCHMECKER MENU

- from January 16<sup>th</sup>, 2018 -

## **Loch Fyne salmon carpaccio Claudio**

lemon pepper & watercress

or

## **Avocado romain lettuce**

dried cherry tomatoes & Dijon mustard dressing

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## **Black salsify cream soup**

bacon horesradish bread

or

## **Black salsify cream soup**

pumpkin seed bread

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## **Roasted octopus**

Fregola Sarda with tomato & Pecorino  
prosciutto spume

or

## **Grilled Pattison pumpkin**

Fregola Sarda with tomato & Pecorino  
white wine spume

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## **Beef fillet**

grilled artichoke, mousseline, buttered vegetables  
Burgunder jus

or

## **Leek soufflé with Grana Padano crème**

vegetable garden, green broccoli mousseline, nasturtium

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## **Souffled cottage cheese crêpe**

berries ragout, vanilla sauce, sour cream ice

### **€ 74 as 4 course menu**

without octopus / Pattison pumpkin (including € 7 elevator)

### **€ 89 as 5 course menu**

with octopus / Pattison pumpkin (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  
Crémant de Loire, Pol Robert Thomas, France € 9,50 | 0,1 l

## WINE RECOMMENDATION

### with starter and soup

2015 Riesling, off-dry  
Winery von Hövel, Mosel, Germany

### with intermediate course

2016 Rosato Nero d'Avola  
Winery Feudo Arancio, Sicily, Italy

### with main course

2013 Cuvée Privatkeller  
Winery Robert Schlumberger, Thermenregion, Austria

or

2015/2016 Grauburgunder Karthäuser  
Winery Montigny, Nahe, Germany

### with dessert

2015 Tokaji Szamorodni Sweet  
Winery Disznókő, Tokaji, Hungary

**€ 39 accompanying our 4 course menu**

**€ 49 accompanying our 5 course menu**

To our voucher arrangements we serve our house wine recommendation.

## OPEN WINES

2015/16 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
2013 Pinot Bianco Sole Levante, Winery J. Hofstätter, Italy	0,2 l	€ 12,80
2016 Cabernet Sauvignon Los Vascos, Barons de Rothschild, Chile	0,2 l	€ 13,50
2014 Nero d'Avola « IL PASSO VERDE », Vigneti Zabù, Sicily, Italy	0,2 l	€ 12,80
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.