

SUNSET MENU

Prawns

various tomatoes & avocado salsa
chili crème

or

Burrata with figs

artichokes & truffle honey

Saddle of veal with herbs

Brie & truffle gratin
roasted sprouts & Prosciutto
tarragon jus

or

Pumpkinravioli

caramelized pumpkin & pecorino

Marinated berries

iced Panna Cotta with meringue

Extra course: variation of cheese

brioche & chutney
€ 16

€ 54 per person

3 course menu

(including elevator)

OUR APERITIF RECOMMENDATION

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

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

WINE RECOMMENDATION

with starter

2017 Weissburgunder
Winery von Hövel
Mosel, Germany

with main course

2014 Cuvée Cantaloro
Winery Avignonesi
Tuscany, Italy

with dessert

2015 Riesling Auslese Volkacher Ratsherr
Winery Max Müller I
Franken, Germany

€ 29 accompanying our 3 course menu

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
2013 Garnacha & Syrah Castillo del Rey, Winery Viña Tridado, Spain	0,2 l	€ 11,00
2016 Spätburgunder , Winery Montigny, Nahe, Germany	0,2 l	€ 11,00

Please ask for our wine list!

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