

# SUNSET 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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## **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

**€ 54 per person**

**3 course menu**

(including elevator)

## 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 main course

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

### with dessert

2016 Kerner, Vinery Montigny, Nahe, Germany

**wine recommendation € 29**

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## OPEN WINES

2015 Légende R Blanc, Collection Barons de Rothschild, Lafite, Frankreich	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

Please ask for our wine list!

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