

# SUNSET MENU

till October 4<sup>th</sup>, 2017

**Veal carpaccio with Sauce Masao**  
sweet-sour radish, red radish & Daikon cress

or

**Burrata on green vegetables**  
elderberry vinaigrette, nasturtium & blossoms

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**Fillet of beef –medium–  
& braised cheek**  
potato terrine, truffled baby carrots & parsley pesto

upgrade - fried goose liver on top - € 15

or

**Gröstl of gnocchi & ceps**  
herb salad, baby carrots & parsley pesto

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**Frozen chocolate & nougat tarte**  
caramelized apricots & vanilla cream

**Extra course: variation of cheese**  
brioche & chutney  
€ 16

**€ 54 per person**  
**3 course menu**  
(including elevator)

Dishes may contain allergens – please ask our staff.

## OUR APERITIF RECOMMENDATION

Crémant de Loire Rosé Brut, Pol Robert Thomas, Frankreich € 7,50 | 0,1 l

Champagner Brut Réserve, Pol Roger, France € 14,00 | 0,1 l

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## WINE RECOMMENDATION

### with starter

2016 Chardonnay & Weissburgunder, Winery Pfannebecker, Rheinhessen, Germany

### with main course

2013 „Il Passo Verde“ Nero d’Avola, Bigneti Zabù, Sicily, Italy

### with dessert

2015 Moscato d’Asti, Winery Ruffino, Piedmont, Italy

## 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 dry, Winery Wegeler, Rheingau, Germany                      | 0,2 l | € 12,80 |
| 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.

# SUNSET MENU

from October 5<sup>th</sup>, 2017

## Smoked Scottish salmon tatar

Wasabi Crème fraîche

or

## Caramelized goat cheese

lamb's lettuce & raspberry walnut dressing

## Roasted boiled veal –medium–

truffle mousseline, autumn vegetable, herb jus

upgrade - fried goose liver on top - € 15

or

## Potato tarte

sugar snap peas & Edamame, shimey & lovage

## Chocolate pear tarte

Crème fraîche parfait

## Extra course: variation of cheese

brioche & chutney

€ 16

**€ 54 per person**

**3 course menu**

(including elevator)

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