

SUNSET MENU

from August 2nd, 2017

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

or

Burrata on green vegetables
elderberry vinaigrette, nasturtium & blossoms

**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

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

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

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.