

SUNSET MENU

from December 4th, 2017

Grilled Atlantic tuna filet

lemon ricotta & Chioggia turnip
orange star anise vinaigrette & watercress

or

Goat cheese Wan Tan & beetroot carpaccio

lemon ricotta & Chioggia turnip
orange star anise vinaigrette & watercress



Confit duck leg

cranberry red cabbage & potato dumpling with pine nut crumbs
bimi & orange ginger jus

upgrade - fried goose liver on top - € 15

or

Chestnut shallot tatin

braised organic carrots, wild mushrooms, Madeira sauce



Double chocolate tarte

marinated mango & homemade banana lime sorbet

Extra course: variation of cheese

brioche & chutney

€ 16

€ 54 per person

3 course menu

(including elevator)

OUR APERITIF RECOMMENDATION

Dishes may contain allergens – please ask our staff.

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

2016 Fumé Sauvignon Blanc***
Winery Stern
Pfalz, Germany

with main course

2014 Contri Primitivo di Manduria Riserva 1966
Cantina Cantolia
Apulia, Italy

with dessert

2013 Château Petit Vedrines
Sauternes, Frankreich

wine recommendation € 29

OPEN WINES

2015/16 Légende R Blanc, Collection Barons de Rothschild Lafite, France	0,2 l	€ 13,70
2016 Trebbiano d'Abruzzo „Gran Sasso“, Winery Vini Farnese, Italy	0,2 l	€ 10,00
2013 Pinot Bianco Sole Levante, Winery J. Hofstätter, Italy	0,2 l	€ 12,80
2016 Rosato Nero d'Avola, Feudo Arancio, Sicily, Italy	0,2 l	€ 10,50
2015/16 Cabernet Sauvignon Los Vascos, Barons de Rothschild, Chile	0,2 l	€ 13,50
2013 Nero d'Avola « IL PASSO VERDE », Vigneti Zabù, Sicily, Italy	0,2 l	€ 12,80
2015 Spätburgunder , Winery Montgny, 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.