

SUNSET MENU

from May 15th, 2018

Grilled tuna

kohlrabi truffle yuzu salad
chili mayo & Daikon cress

or

White asparagus "Polonaise"

crumbs, egg and garden cress

Braised beef cheek & medium roasted lamb crown

white asparagus & potato terrine
Sauce Hollandaise & thyme jus

upgrade - fried goose liver on top - € 15

or

Chanterelles in herb cream

Brezn soufflé

Key Lime Pie New Style

meringue & mascarpone

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
Champagne Barons de Rothschild Brut, France € 12,50 | 0,1 l

WINE RECOMMENDATION

with starter

2017 Gavi di Gavi
Winery Pico Maccario
Piedmont, Italy

with main course

2015/16 Blason d'Aussières
Winery Château d'Aussières
Corbières, France

with dessert

2015 Cuvée Spätlese
Winery Tschida-Angerhof
Illmitz, Austria

€ 29 accompanying our 3 course menu

OPEN WINES

2016 Légende R Blanc, Collection Barons de Rothschild Lafite, France	0,2 l	€ 13,70
2016 Torrontés Alamos, Winery Catena Zapata, Mendoza, Argentina	0,2 l	€ 10,70
2016 Riesling, Winery Wegeler, Rheingau, Germany	0,2 l	€ 12,80
2016 Cabernet Sauvignon Los Vascos, Barons de Rothschild, Chile	0,2 l	€ 13,50
2015/16 Légende R Rouge, Collection Baron de Rothschild Lafite, France	0,2 l	€ 13,70
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.