SUNSET MENU

from March 28th, 2017
(Mother's Day Sunset Special – May 14th, 2017 – mentioned below)

Smoked salmon carpaccio & 'Piro Piro' prawns
red radish, Granny Smith, dill vinaigrette

or

Burrata & glaced figs
truffle honey

Best of lamb and beef
truffle mousseline & spring vegetables
rosemary jus

upgrade - fried goose liver on top - € 15

or

Potato gnocchi with parmesan sauce
grilled artichokes & Affila cress

Banana lime mille feuille
homemade hazelnut parfait

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

Rotari Spumante Brut Rosé 28+, Italy € 7,50 | 0,1 l

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

WINE RECOMMENDATION

with starter
2015 Belvento Vermentino, Winery Petra, Toscana, Italy

with main course
2015 Cabernet Sauvignon Los Vascos, Domaines Barons de Rothschild (Lafite), Chile

with dessert
2012 Rieslaner ***, Winery Stern, Pfalz, Germany

wine recommendation € 29

OPEN WINES

2015/16 Grauburgunder, Winery Scherner-Kleinhanß, Germany	0,2 l	€ 11,50
2015 Légende R Blanc, Collection Barons de Rothschild, Lafite, Bordeaux	0,2 l	€ 13,70
2014/15 Moscato Giallo sweet, Castel Firmian, Trentino, Italy	0,2 l	€ 11,50
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.

RESTAURANT 181

Mother's Day
May 14th, 2017

Sunset Special

Green asparagus with raw ham
prawn, chickpea kern oil crème
chard rucola salad

Prime rib of veal
brown butter glace, asperagus
Edamame gnocchi ragout
potato straw

Mother's Day Tiramisu
strawberries, mascarpone
tonka bean ice cream, ‚Piedmont soil'

3 course menu
€ 52 per person
(incl. € 7 elevator)

Reservation request necessary
www.restaurant181.com