

SUNSET MENU

from March 27th, 2018

Prawns with cocktail sauce

baby romaine lettuce & mushrooms
cheese toast

or

Burrata with grilled nectarine

dried tomatoes & rocket salad
pita bread chip

Medium roasted veal

tarragon mousseline & celery
morel jus

upgrade - fried goose liver on top - € 15

or

Gnocchi & wild mushrooms

beetroot crème & crispy kale

Caramelized apple tarte

homemade vanilla parfait

Extra course: variation of cheese

brioche & chutney
€ 16

€ 54 per person

3 course menu

(including elevator)

OUR APERITIF RECOMMENDATION

Rotari Spumante Rosé Brut, Pol Robert Thomas, France € 8,50 | 0,1 l

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

WINE RECOMMENDATION

with starter

2016 Cuvée Heroine
Winery Wageck
Pfalz, Germany

with main course

2016 Zweigelt Rubin
Winery Markowitsch
Carnuntum, Austria

with dessert

2016 Riesling „The Noble Wrinkled“
Winery d’Arenberg
McLaren Valley, Australia

€ 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
2015/16 Riesling off-dry, Winery von Hövel, Mosel, Germany	0,2 l	€ 13,00
2016 Cabernet Sauvignon Los Vascos, Barons de Rothschild, Chile	0,2 l	€ 13,50
2016 Cuvée Amore Assoluto , Weingut Antiche Terre, Veneto, Italy	0,2 l	€ 12,80
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.