

SUNSET MENU

from January 16th, 2018

Loch Fyne salmon carpaccio Claudio
lemon pepper & watercress

or

Avocado romain lettuce
dried cherry tomatoes & Dijon mustard dressing

Beef fillet
grilled artichoke, mousseline, buttered vegetables
Burgunder jus

upgrade - fried goose liver on top - € 15

or

Leek soufflé with Grana Padano crème
vegetable garden, green broccoli mousseline, nasturtium

Souffled cottage cheese crêpe
berries ragout, vanilla sauce, sour cream ice

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
Crémant de Loire, Pol Robert Thomas, France € 9,50 | 0,1 l

WINE RECOMMENDATION

with starter

2015 Riesling, off-dry
Winery von Hövel
Mosel, Germany

with main course

2013 Cuvée Privatkeller
Winery Robert Schlumberger
Thermenregion, Austria

or

2015/2016 Grauburgunder Karthäuser
Winery Montigny
Nahe, Germany

with dessert

2015 Tokaji Szamorodni Sweet
Winery Disznókő
Tokaji, Hungary

€ 29 accompanying our 3 course menu

OPEN WINES

2015/16 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
2013 Pinot Bianco Sole Levante, Winery J. Hofstätter, Italy	0,2 l	€ 12,80
2016 Cabernet Sauvignon Los Vascos, Barons de Rothschild, Chile	0,2 l	€ 13,50
2014 Nero d'Avola « IL PASSO VERDE », Vigneti Zabù, Sicily, 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.