

SUNSET MENU

-starting August 8th, 2018-

Vitello tonnato New Style

Taggiasca olives & rocket

or

Burrata with fresh figs

truffle honey & rocket

Beef fillet & saddle of lamb

corn Jalapeño mousseline & baby carrots

Teriyaki pepper jus

or

Artichoke tomato ravioli

artichokes, Parmesan sauce & basil

Dark chocolate tart

homemade vanilla ice cream & Crème fraîche

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

House champagne, Champagne, France € 13,50 | 0,1 l

WINE RECOMMENDATION

with starter

2017 Lugana Vigne Alte
Winery Zeni
Veneto, Italy

with main course

2015 Cuvée Privatkeller
Winery Robert Schlumberger
Thermenregion, Austria

with dessert

2015 Beerenauslese
Winery Esterházy
Burgenland, Austria

€ 29 accompanying our 3 course menu

OPEN WINES

2016 Légende R Blanc, Collection Barons de Rothschild Lafite, France	0,2 l	€ 13,70
2017 Sauvignon Blanc, Winery Jurtschitsch, Kamptal, Austria	0,2 l	€ 14,50
2016 Scheurebe fine fruity, Winery Max Müller I, Franken, Germany	0,2 l	€ 10,00
2016 Cabernet Sauvignon Los Vascos, Barons de Rothschild, Chile	0,2 l	€ 13,50
2014 Contri Primitivo di Manduria Riserva 1966, Cantina Cantolia, Italy	0,2 l	€ 12,60
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.