

FEINSCHMECKER MENU

-from June 27th, 2018-

Salmon tatar

beetroot, raspberry vinaigrette & blossoms

or

Beet garden & glazed pecan nuts

meadow herb salad & elderberry vinaigrette

Gazpacho & Sherry vinegar

ciabatta croûtons

Roasted sea bass fillet

pea sabayon & stewed cherry tomatoes

Pimientos de Padron

or

Chanterelles risotto

Lavash bread

Uruguay Angus beef fillet

sweet potato crème & grilled broccolini

Chimichurri

or

Stuffed eggplant & zucchini flower

pine nuts

Frozen flamed Panna Cotta

Shiso granita

€ 74 as 4 course menu

without sea bass / chanterelles risotto (including € 7 elevator)

€ 89 as 5 course menu

with sea bass / chanterelles risotto (including € 7 elevator)

OUR APERITIF RECOMMENDATION

Rotari Spumante Rosé Brut, Rotari, Italien € 7,50 | 0,1 l

Duval-Leroy Brut, Champagne, France € 13,50 | 0,1 l

WINE RECOMMENDATION

with starter and soup

2016/17 Rivaner Juventa

Divino Nordheim Thüngersheim, Franken, Deutschland

with intermediate course

2016/17 Rosé Los Vascos Cabernet Sauvignon

Domaines Barons de Rothschild (Lafite), Chile

with main course

2016 Nero di Troia „Gelso Nero“

Weingut Podere 29, Apulien, Italien

with dessert

2013 Château Petit Vedrines

Sauternes, Frankreich

€ 39 accompanying our 4 course menu

€ 49 accompanying our 5 course menu

To our voucher arrangements we serve our house wine recommendation.

OPEN WINES

2016 Légende R Blanc, Collection Barons de Rothschild Lafite, France	0,2 l	€ 13,70
2016/17 Torrontés Alamos, Winery Catena Zapata, Mendoza, Argentina	0,2 l	€ 10,70
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
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

All our wines you will find in our large iPad wine list.

Our wine recommendation includes 0,1 or 0,05 l each course.