

FEINSCHMECKER MENU

-starting October 15th, 2018-

Prawns

various tomatoes & avocado salsa
chili crème

or

Burrata with figs

artichokes & truffle honey



Black lentil soup

scallop

or

Coconut sweet potato soup

coriander & lime



Homemade beef cheeks Cappellacci

brown butter & Parmesan

or

Indian vegetable curry

Basmati rice & crispy Papadam



Saddle of veal with herbs

Brie & truffle gratin
roasted sprouts & Prosciutto
tarragon jus

or

Roasted cauliflower

parsley Tahini crème



Marinated berries

iced Panna Cotta with meringue

€ 74 as 4 course menu

without beef cheeks Cappellacci / vegetable curry (including € 7 elevator)

€ 89 as 5 course menu

with beef cheeks Cappellacci / vegetable curry (including € 7 elevator)

OUR APERITIF RECOMMENDATION

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

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

WINE RECOMMENDATION

with starter and soup

2017 Weissburgunder
Winery von Hövel, Mosel, Germany

with intermediate course

2017 Chardonnay Los Vascos
Collection Barons de Rothschild (Lafite), Colchagua, Chile

with main course

2014 Cuvée Cantaloro
Winery Avignonesi, Tuscany, Italy

with dessert

2015 Riesling Auslese Volkacher Ratsherr
Winery Max Müller I, Franken, Germany

€ 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
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
2013 Garnacha & Syrah Castillo del Rey, Winery Viña Tridado, Spain	0,2 l	€ 11,00
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.