

# **SUNSET MENU**

**-starting October 15<sup>th</sup>, 2018-**

## **Prawns**

various tomatoes & avocado salsa  
chili crème

or

## **Burrata with figs**

artichokes & truffle honey

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## **Saddle of veal with herbs**

Brie & truffle gratin  
roasted sprouts & Prosciutto  
tarragon jus

or

## **Roasted cauliflower**

parsley Tahini crème

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## **Marinated berries**

iced Panna Cotta with meringue

## **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

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## WINE RECOMMENDATION

### with starter

2017 Weissburgunder  
Winery von Hövel  
Mosel, Germany

### with main course

2014 Cuvée Cantaloro  
Winery Avignonesi  
Tuscany, Italy

### with dessert

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

**€ 29 accompanying our 3 course menu**

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## 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

**Please ask for our wine list!**

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