

# SUNSET MENU

-from June 27<sup>th</sup>, 2018-

## **Salmon tatar**

beetroot, raspberry vinaigrette & blossoms

or

## **Beet garden & glazed pecan nuts**

meadow herb salad & elderberry vinaigrette

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## **Uruguay Angus beef fillet**

sweet potato crème & grilled broccolini  
Chimichurri

or

## **Stuffed eggplant & zucchini flower**

pine nuts

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## **Frozen flamed Panna Cotta**

Shiso granita

## **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

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

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## WINE RECOMMENDATION

### with starter

2016/17 Rivaner Juventa  
Divino Nordheim Thüngersheim  
Franken, Germany

### with main course

2016 Nero di Troia „Gelso Nero“  
Winery Podere 29  
Apulia, Italy

### with dessert

2013 Château Petit Vedrines  
Sauternes, France

**€ 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
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

**Please ask for our wine list!**

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