

SUNSET MENU

-starting November 28th, 2018-

Duck liver terrine with fresh pepper

green beans & mushrooms

raspberry vinaigrette

or

Winter salad

orange & pomegranate

fennel

Roasted Barbarie duck breast

apple red cabbage in a winter apple & bread dumpling

orange jus

or

Pumpkin coconut curry with lime

thai basil & fluffy tofu

coriander

Parfait of brown bread & cinnamon

caramelized orange jelly & fig jam

pistachio crumble

Extra course: variation of cheese

brioche & chutney

€ 16

€ 54 per person

3 course menu

(including elevator)

Dishes may contain allergens – please ask our staff.

OUR APERITIF RECOMMENDATION

Champagne Barons de Rothschild Brut
Domaines Barons de Rothschild, France
€ 13,50 | 0,1 l

WINE RECOMMENDATION

with starter

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

with main course

2015 Ripasso Marogne Valpolicella Superiore
Winery Zeni
Veneto, Italy

with dessert

2016 Riesling „The Noble Wrinkled“
Winery d’Arenberg
McLaren Valley, Australia

€ 29 accompanying our 3 course menu

OPEN WINES

2017 Chardonnay Los Vascos, Collection Baron de Rothschild Lafite, Chile	0,2 l	€ 12,50
2017 Gelber Muskateller, Winery Jurtschitsch, Kamptal, Austria	0,2 l	€ 13,20
2016 Scheurebe fine fruity, Winery Max Müller I, Franken, Germany	0,2 l	€ 10,00
2016 Zweigelt Rubin, Winery Markowitsch, Carnuntum, Austria	0,2 l	€ 15,00
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.