

SUNSET MENU

- until June 26th, 2019-

Beef carpaccio

horseradish crème | ratatouille vegetables
herb salad

or

White asparagus

lovage almond milk crème
fried vegetables

Medium roasted veal fillet

teriyaki jus | fried rice
asparagus | soja hollandaise

or

Tofu vegetable gyozas

sakura spinach salad | sautéed mushrooms
ginger miso brew

Strawberry rhubarb curd tarte

rhubarb sorbet

Extra course: variation of cheese

brioche & chutney

€ 16

€ 59 per person

3 course menu

(including elevator)

OUR APERITIF RECOMMENDATION

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

WINE RECOMMENDATION

with starter

2018 FÜRSTIN MARIE-LOUISE Weiss-Grauburgunder
Winery Fürstlich Castell`ches Domänenamt
Franken, Germany

with main course

2015 Cabernet Sauvignon Klassik
Winery Thaller
Steiermark, Austria

with dessert

2017/2018 Würzer Spätlese
Wein- und Sektgut Dr. Gänz
Nahe, Germany

€ 29 accompanying our 3 course menu

OPEN WINES

2018 Welschriesling, Winery Thaller, Steiermark, Austria	0,2 l	€ 12,00
2017 Gelber Muskateller, Winery Jurtschitsch, Kamptal, Austria	0,2 l	€ 13,20
2018 Rosé Los Vascos Cabernet Sauvignon, Colchagua, Chile	0,2 l	€ 12,00
2017 Aruma Malbec, Bodega Caro, Mendoza, Argentina	0,2 l	€ 12,50
2017 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.

SUNSET MENU

- from June 27th, 2019-

Tuna salad Niçoise New Style

green beans | egg | saku tuna | chili mayo
anchovies | capers

or

Salat Niçoise New Style

green beans | egg | chili mayo
fried avocado | cress

Medium roasted beef fillet

truffle jus | celeriac crème
potato terrine | crispy broccolini

or

Chanterelles in white wine cream soup

pretzel dumpling soufflé | watercress

Lemon vanilla Panna Cotta

raspberry granité | coconut

Extra course: variation of cheese

brioche & chutney

€ 16

€ 59 per person

3 course menu

(including elevator)