

# **SUNSET MENU**

**-started December 28<sup>th</sup>, 2018-**

## **Duck liver terrine with fresh pepper**

green beans & mushrooms

raspberry vinaigrette

or

## **Winter salad**

orange & pomegranate

fennel

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## **Filet of veal**

corn mousseline & sautéed winter vegetables

thyme jus

or

## **Pumpkin coconut curry with lime**

thai basil & fluffy tofu

coriander

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## **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

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## 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**

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## 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
2014 Riesling, Winery Wegeler, Rheingau, Germany	0,2 l	€ 11,50
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.