

SUNSET MENU

- from February 11th, 2019-

Tatar of smoked salmon

baked avocado | caviar | fresh horseradish

or

Flowers of goat cheese with fig mustard and horseradish

pickled sweet-sour pumpkin
crispy nuts | lamb's lettuce

Medium roasted beef fillet

roasted gnocchi | oven vegetables
caramelized shallot jus

or

Spinach gnocchi

parmesan | baby spinach

Key passionfruit pie

coconut sorbet

Extra course: variation of cheese

brioche & chutney

€ 16

€ 54 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

2017 Riesling „R“ Kabinett
WG Kessler
Rheingau, Germany

with main course

2016 Spätburgunder Barrique
Winery Montigny
Nahe, Germany

with dessert

2015/16 Moscato d'Asti
Winery Ruffino
Piedmont, Italy

€ 29 accompanying our 3 course menu

OPEN WINES

2017 The Innocent (Cuvée Heimspiel), Winery Lammershoek, South Africa	0,2 l	€ 11,50
2017 Scheurebe Feinfruchtig, WG Max Müller I, Franken, Germany	0,2 l	€ 10,00
2017 Rosato Nero d'Avola, Winery Feudo Arancio, Sicily, Italy	0,2 l	€ 10,50
2016 Blason d'Aussières, Château d'Aussières, Corbières, France	0,2 l	€ 15,50
2016 Ripasso Marogne Valpolicella Superiore, Winery Zeni, Veneto, Italy	0,2 l	€ 13,70

Please ask for our wine list!

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