

GOURMET MENU

price per menu 90,00 €

wine accompaniment per person 52,00 €

Carpaccio of salmon and seabass
fried scallop / lime-vinaigrette / leaf salad

2022 Terras Gauda, Rias Baixas, Spain à 0,1 l

Homemade Pasta

Truffle-sauce / fresh winter truffle

2012 Blaufränkisch «r» Reihburg, Schiefer, Eisenberg, Austria à 0,1

or

Crispy King Prawn with curry-lentils
crustacean sauce

2020 Gelber Muskateller «Perz», Gross, South Styria, Austria à 0,1 l

Sherbet of basil

topped up with Vodka

Filet of veal with crust of ceps

cognac-pepper-sauce / green asparagus / potatoes gratin

2006 Chianti Classico DOCG Riserva, Castello di Fonterutoli, Tuscany, Italy, à 0,1 l

Chocolate Cake

berries / vanilla ice cream

Graham's 20 years Tawny Port, Portugal à 0,05 l

Dear Guests,
please take note, that we just can offer the menu for a whole table.
Thank you for your understanding.

Cover charge per person 3,00 €