

Our sommeliers recommendation:

APERITIF

Glass of champagne	0,1l	20
Vazart-Coquart Grand Cru Brut Reserve		

WHITE WINE

2020 Chablis		50
Domaine de l'Enclos		
Burgund		

2020 Chardonnay		48
Weingut Andreas Laible		
Durbach		

RED WINE

2020 Blaufränkisch		45
Weingut Moric		
Österreich, Burgenland		

2017 Bourgogne „Hautes Cotes de Beaune“		55
Domaine Pierre Boisson		
Burgund, Frankreich		

DESSERT WINE

2019 „MR“	0,1l	14
<i>Moscato</i>		
Compania de Vinos Telmo Rodriguez		
Malaga		

MENU

SALADS, STARTERS AND SOUP FROM THE BUFFET

Farfalle / country ham / peas / pickled cucumber
Marinated slices of oxheart tomato / burrata / basil
Broccoli / oyster sauce / chili / coriander
Spicy beef salad / paprika / red onion / smoked oil
Wild salmon / smoked with birch chips / garden cress / radishes
Melange of watermelon / mint / citrus oil / feta cheese from Lesbos
Veloute of leeks / Schinkenschöberl

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Herb pickled char / creamy sorrel risotto / lime foam

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Entrecôte Swabian style / fried onions / shallot jus / glazed vegetables / knöpfle
or

Grilled sea bass / carponata / saffron aioli / rosemary potatoes

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Selection of cheese

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Vanilla parfait / almond sablé / cassis sorbet

FIT & HEALTHY MENU

Shot of strawberry / lemon / vanilla vinegar by Theo Berl

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Asparagus-wild leek salad / dressing

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Spaghetti aglio e olio / peperoncini / parmesan cheese

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Iced Whisky Sour