

WHITE WINE

2017	Chablis „Les Grand Terroirs“ Domaine Samuel Billaud Frankreich, Burgund	0,375 l	36,00
2018	Weissburgunder Ihringer Winklerberg Weingut Dr. Heger Baden, Ihringen		46,00
2016	Chardonnay „Alte Reben“ Weingut Bernhard Huber Baden, Malterdingen		80,00

RED WINE

2017	Spätburgunder „vom Muschelkalk“ Hansjörg Rebholz Pfalz, Siebeldingen	0,375 l	40,00
2012	Rioja Reserva Bodegas y Viñedos Gomez Cruzado Spanien, Rioja		42,00
2016	“Terrazze” Chianti Classico Riserva Castagnoli Italien, Toskana		53,00

MENU

SALADS AND ENTREES FROM THE BUFFET

Shrimps / citrus fruits / citrus marinade
Homemade mustard geherkin / dill
Styrian runner beans / seed oil / roasted pumpkin seeds
Farfalle / Mediterranean vegetables
Dried apricots / yogurt / salted lemon peel
Broad beans / bacon

—
Bouillon of braised beef / root vegetables / peas / rice

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Risotto / kumquats / lamb's lettuce / gorgonzola

—
Slices of loin of wild boar / pancetta coating / braised vegetables / creamy polenta

or

Breton fillet of plaice / shrimps / bacon butter / leaf spinach / parsley potatoes

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Cheese selection

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Mont Blanc / yoghurt / amarena cherry ice-cream

FIT AND HEALTHY

Shot of buttermilk / chestnut / pomegranate seeds / lime oil

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Melange of cape gooseberries / celery / red cabbage / Brussels sprouts / orange marinade

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Baked butternut pumpkin / chervil cream

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Soup of lychee and grapefruit

MEMORIES OF OUR BAUERNSTUBE

Marinated slices of ox muzzle / vinaigrette / geherkins / radish / roasted farmer's bread

—
Riesling tripes / root vegetables / brägele

—
Braised shoulder of veal / creamy mushroom sauce / tagliatelle / melted cauliflower

All prices are listed in Euro inclusive of valid VAT.

For change requests and food intolerances, we are welcome to assist you with the menu design