

Aperitif recommendation

*Pommery Brut Apanage
€ 17*

*2003 Riesling Auslese Pettental
Freiherr Heyl zu Herrnsheim
Rheinhessen VDP*

*2007 Gelber Muskateller
Schwarzböck, Weinviertel*

*2006 Viña Sol
Torres*

*2001 Mercurey
«La Charmée»
Brintet, Bourgogne*

*2000 Aglianico DOC
D'Angelo, Basilicata*

*Cuvée dei Frati
Ca'dei Frati, Lombardei*

Corresponding Wine € 66,-- per person

Menu

*Duck foie gras, with stuffed Tartlet and apple
with manjari chocolate and sautern jelly*

*Creamy shrimps soup
with baked croustillon, tortellini and tarragon*

*Filet of "Kochelsee" char with cannelloni
apple-radishes-confit and horseradish sauce*

*Saddle of Werdenfelser venison on feullieté of root
vegetable, rouennaiser sauce, mispeln and parsley roots*

*Crottin de Chavignol in coat of Grison's air-dried beef
on marinated beans*

or

Sorbet of Bavarian strawberry and homelike sour cream

Parfait, tiramisu and soup of peach and raspberries

Small sweets from the trolley

€ 101,-- per person