

4-Gänge Abendmenü

4-course dinner menu

Räucherlachsrollchen

Wildkräutersalat | Himbeerdressing | Kartoffelstroh

Smoked salmon rolls | wild herbs salad | raspberry dressing | potato straw

Spinatcremesuppe

Zandernocken

Spinach cream soup | pike-perch cam

Sorbet | Sorbet 2,50

Maispoulardenbrust

Sherryrahmsauce | mediterranes Gemüse | Polenta

Corn poularde breast | Sherry cream sauce | mediterranean vegetables | polenta

Vanille Crème Brûlée

Erdbeerragout | Basilikumsorbet

Vanillia Crème Brûlée | strawberry ragout | basil sorbet

42,00

Unsere Weinempfehlung

Wine recommendation

2018

Chablis AOC

Chardonnay

Domaine Vrignaud

Frankreich, Burgund

0,75 L 49,00