



RESTAURANT

4-GÄNGE ABEND MENÜ

4-course dinner menu

Vitello Tonnato

Limettenfilets | Kapern | bunte Blattsalate | Balsamicodressing
Vitello Tonnato | *lime fillets* | *capers* | *leaf lettuce* | *balsamic dressing*

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Wildkräutercremesuppe

Zandermaultaschen
Wild herb cream soup | *pikeperch ravioli*

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SORBET Sorbet

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Gebratene Maispouardenbrust

Sherryrahmjus | mediterranes Gemüse | getrüffelte Risonenpasta
Fried corn fed chicken brust | *Sherry cream gravy* | *Mediterranean vegetables* | *truffled Risoni pasta*

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Crème Brûlée Vanille

Rhabarberkompott | Joghurteis
Vanilla Crème Brûlée | *rhubarb compot* | *yoghurt ice cream*

4-GÄNGE MENÜ *4-course menu* 42,00

SORBET Sorbet 2,50

UNSERE WEINEMPFEHLUNG

Wine recommendation

2020

Sauvignon Reservé

Weingut Aldinger, Württemberg, Fellbach

0,75 L 49,00

