

4-GÄNGE ABEND MENÜ

4-course dinner menu

Gebackener Ziegenkäse

Orangenfilets | Feldsalat | Walnussdressing

Baked goat cheese | oranges | lamb lettuce | walnut dressing

Kürbiscrèmesuppe

Kürbiskernöl | Schoko-Chilikerne

Pumpkin cream soup | pumpkin seed oil | chocolate-chili kernels

SORBET Sorbet 2,50

Rosa gebratene Entenbrust

Orangenjus | Kürbis-Mangoragout | Mohnschupfnudeln

*Medium roasted duck breast | oranges jus | pumpkin-mango ragout |
finger shaped noodles with poppyseed*

Vanille Crème Brûlée

eingelegte Punschbirne | Kürbiseis

Vanilla Crème Brûlée | pickled punch pear | pumpkin ice cream

4-GÄNGE MENÜ *4-course menu* 54,00

SORBET Sorbet 2,50

UNSERE WEINEMPFEHLUNG

Wine recommendation

2018

La Ghirlanda Chianti Classico

Sangiovese

Bindi Sergardi, Siena

Toscana, Italien

0,75 L 89,00