

4-GÄNGE ABEND MENÜ

4-course dinner menu

Gebackener Ziegenkäse

Orangenfilets | Feldsalat | Walnussdressing

Baked goat cheese | oranges | lambs lettuce | walnut dressing

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Kürbiscrèmesuppe

Kürbiskernöl | Schoko-Chilikerne

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

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SORBET Sorbet 2,50

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Rosa gebratene Entenbrust

Orangenjus | Kürbis-Mangoragout | Mohnschupfnudeln

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

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Vanille Crème Brûlée

eingelegte Punschbirne | Kürbiseis

Vanilla Crème Brûlée | pickled punch pear | pumpkin ice cream

4-GÄNGE MENÜ *4-course menu* 59,00

SORBET Sorbet 2,50

UNSERE WEINEMPFEHLUNG

Wine recommendation

2018

La Ghirlanda Chianti Classico

Sangiovese

Bindi Sergardi, Siena

Toscana, Italien

0,75 L 89,00