

# APERITIF

## Champagne & Co.

|   |      |        |
|---|------|--------|
| Pinot Prestige Brut Nature , Griesel & Compagnie, Bensheim              | 0,1  | 15,00  |
|   | 0,75 | 80,00  |
| Champagne Lacourte-Godbillon Terroirs d'Écueil Brut 1 <sup>er</sup> Cru | 0,1  | 20,00  |
|   | 0,75 | 110,00 |

You can find more sparkling wines in our wine list ..

## Classics

|   |      |       |
|---|------|-------|
| Graham's White Port Blend N°5                                     | 0,05 | 9,50  |
| Vermouth Bianco   | 0,05 | 8,50  |
| Gin Tonic   | 0,2  | 14,50 |
| White Port Tonic  | 0,2  | 14,00 |
| Vermouth Tonic  | 0,2  | 13,50 |
| 30 Years old Tawny Port   Graham's   served from the 4,5 l bottle | 0,05 | 22,00 |

## **WEINSINN-MENU**

6 courses | 159,00 €

## **SMALL MENU**

4 courses | 125,00 €

**(without beetroot & skrei)**

Filtered water through the evening: 8,50 € per person

On request, we can assist you with matching wines for each dish.

# WEINSINN-MENU

**Salmon trout tartare**

Radish and seaweed

**Celery baked in salt dough**

Chive vinaigrette and andaliman pepper

**Raw marinated Gamba Blanca**

Buttermilk, dill and romaine lettuce

**Yellow beetroot cooked in nut butter and mildly smoked**

Caper vinaigrette, sheep's yoghurt and camelina seeds

**Skrei with mussel and sauerkraut beurre blanc**

Bacon and potato foam

**King oyster mushroom with vegetable jus**

Braised Roscoff onion, hazelnut, verjus

**Glazed Chuck Roll of Angus beef**

Ponzu, leek and mushroom

**Chocolate sorbet and citrus fruits**

Pumpkin, seed oil and cocoa crumble

**Financier**

Pistachio and pineapple

**MENU FOR WINTER 2024** Karte No. 02/2024 Subject to changes.

**If you have any questions about allergens and ingredients that may cause an intolerance, please contact our service staff.**

**We accept the following methods of payment: debit card, Visa, Mastercard and cash.**