

FEINSCHMECKER MENU

-from December 4th, 2017-

Grilled Atlantic tuna filet

lemon ricotta & Chioggia turnip
orange star anise vinaigrette & watercress

or

Goat cheese Wan Tan & beetroot carpaccio

lemon ricotta & Chioggia turnip
orange star anise vinaigrette & watercress

Apple celery cream soup

fruit bread

Roasted scallop

cauliflower crème, pomegranate, Goa cress

or

Pumpkin ravioli

truffle sage butter & Pecorino

Confit duck leg

cranberry red cabbage & potato dumpling with pine nut crumbs
broccolini & orange ginger jus

upgrade - fried goose liver on top - € 15

or

Chestnut shallot tatin

braised organic carrots, wild mushrooms, Madeira sauce

Double chocolate tarte

marinated mango & homemade banana lime sorbet

Extra course: variation of cheese

brioche & chutney - € 16

€ 74 as 4 course menu

without scallop / pumpkin ravioli (including € 7 elevator)

€ 89 as 5 course menu

with scallop / pumpkin ravioli (including € 7 elevator)

Dishes may contain allergens – please ask our staff.