

## WEINBEGLEITUNG | *WINE PAIRING*

2017

VIN DE THIERRY

CHENIN BLANC | GROSLOT GRIS

DOMAINE SAINT NICOLAS | LOIRE

0,1L

2019

OS QUEIXEIROS - MENCIA

GAELA | RIBEIRA SACRAS

0,1L

2019

»VIGNA SENZA NOME« - MOSCATO D´ASTI

BRAIDA DI GIACOMO BOLOGNA | PIEMONT

GLAS 0,1L

WEINBEGLEITUNG PRO PERSON 22,-

*WINE PAIRING PER PERSON 22,-*

**SANSIBAR** *by* breuninger

## ABENDMENÜ | MENU

VARIATION VOM FELCHEN<sup>C,F,D,J</sup>  
FENCHEL- ORANGENSALAT | DILLCREME  
*VARIATION OF WHITEFISH*  
*FENNEL- ORANGE- SALAD | DILL CREAM*

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ROSA GEBRATENES LAMMFILET<sup>G,J</sup>  
BALSAMICOLINSEN | ROSMARINKARTOFFEL  
*PINK ROASTED LAMB FILET*  
*BALSAMICO LENTILS | ROSEMARY POTATOES*

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SCHOKOLADENTARTE<sup>G,C,A1,H</sup>  
KREOLISCHE ANANAS | TONKABOHNEN EIS  
*CHOCOLATE TART*  
*CREOLE PINEAPPLE | TONKA BEAN ICE CREAM*

MENÜPREIS PRO PERSON 39,-  
*MENU PRICE PER PERSON 39,-*