

LUNCH MENU

AMUSE BOUCHE

*RAGOUT OF SALMON AND GREAT SCALLOP
WITH SAFFRON RISOTTO, ROASTED ARTICHOKE
AND DRIED CHERRY TOMATOES*

2004
SAUVIGNON.BLANC
ROCCHIOLA VINEYARDS
RUSSIAN RIVER

*SADDLE OF VENISON
WITH RED CABBAGE BAGUETTE, GLACED CHESTNUTS
AND HOMEMADE SWABIAN NOODLES*

2007
CÔTES-DU-VENTOUX A.C.
DOMAINE DELAS

*MARINATED CITRUS FRUITS IN LUKEWARM STOCK
WITH CHOCOLATE PLUM ICE CREAM*

2003
RIESLING AUSLESE
JÜRGEN FENDT
MOSEL

ASSORTED SWEETS

MENU € 59,00

WITH WINE € 79,00