
the menu

Scallop ceviche
sweet potato – coconut-chili sherbet – lime
Portofino Bianco Nostrale DOC
Casa Sabaino, Liguria

Bell pepper cream soup
octopus – sepia ravioli – fennelseed

Chardonnay Belvoir
Borgo Molino, Veneto

Trilogy of veal
bread dumpling – beetroot – apricot – hazelnut

Brunello di Montalcino DOCG Ugolforte
San Giorgio, Tuscany

Variation of apricot
yoghurt-apricot mousse – sorbet – crêpe

Château Doisy-Vedrines AOC
Cru classé Sauternes AOC, Bordeaux – Sauvignon blanc, Sémillon, Muscadelle

4-course menu

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4-course menu incl. wine suggestion

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