

# VALENTINE'S MENU



MENU 695:-  
WINE PACKAGE 450:-

## STARTER

### BLEAK ROE

with fingerling potato crème, lemon, crispy rye and radish

NV PERRIER-JOUËT GRAND BRUT, CHAMPAGNE

### ARTICHOKE

fried, sour and crispy with salted mushrooms, soy,  
king bolete mayo, spelt flan and tarragon

2016 BIRGIT EICHINGER CHARDONNAY GAISBERG KAMPTAL, AT

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## MAIN

### GRILLED VEAL

with lobster béarnaise, french fries, baked tomato salad,  
vinegrette gravy and spinach

2013 PEPPOLI CHIANTI CLASSICO, TOSCANA

### BAKED CHAR FILÉ

with whey cheese, lingonberry, variety of beets,  
pickled wintermushrooms, quark and bleak roe

2016 MAGIC MOUNTAIN REISLING TROCKEN, JOSEF LEITZ, RHEINGAU, DE

### BAKED TURNIP CELERY

with hazelnuts, hazelnut mayo, spinach, aged  
parmesan and acidic braised butter

L'ETOILE DE BEGUDE CHARDONNAY, DOMAINE BEGUDE, LANGUEDOC, FR

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## CHEESE

### CHEESE PLATTER

with quince marmelade and grilled bockholms kavring

GRÄDASK TAWNY PORT

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## DESSERT

### POACHED WINTER PEAR

with warm chocolate foam, mint oil and vanilla ice cream

TSCHIDA SPÄTLESE

WELCOME!

