

## **Group Menu 3 - Example**

October 2022

### **Snacks**

2 seasonal snacks

*NV Pierre Paillard - "Les Parcelles" Grand Cru - Bouzy, Champagne*

### **Starter**

Baked cod – cabbage, pickled gherkins and sauce nage

2020 Emrich Schönleber - Riesling Trocken "Monzinger Niederberg"

### **Second starter**

Gastro Unica Caviar with crème of Jerusalem artichoke

2018 Lucien & Vincent Aviet - "Cuvée des Docteurs" Jura

### **Main course**

Fried pigeon breast, beech hat, glazed beetroots, Pommes Anna and  
pigeon sauce

*2019 Domaine Rion - Vosne Romanée "Dame Juliette" - Bourgogne*

### **Dessert**

Strawberries with dark chocolate & foamy Crème Anglaise

*1996 Fonseca - Vintage Port "Quimaraens"*

Coffee / Tea

**2.250,- per person incl. wine pairing**

Menu and wine pairing may be subject to change - We can accommodate most allergies

Function bookings can freely be cancelled until two weeks prior to arrival.

Final guest amount to be confirmed three days prior to arrival.

Reduction of guest amount later than three days prior, 50% of the cover price will be charged.

Cancellation later than two weeks prior to arrival, the full price for the function will be charged.