

Group Menu 3 - Example

September 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.