

COLD APPETIZERS

Choice of one

Salad with octopus, tiger prawns, mango and spiced cucumber tartare

Weingut Markus Molitor Riesling "Haus Kolsterberg", Mosel, Germany 2023

Venison roast beef with honey-mustard sauce and signature fermented vegetables

Vignerons Ardechois "Amandier", Chardonnay Ardeche, France 2024

Homemade tart with sweet & sour baked eggplant and stracciatella with black truffles

Kurtatsch Sauvignon Blanc, Alto Adige, Italy 2024

SORBET

Campari & blood orange

HOT APPETIZER

Lobster cream soup with scallops

L'Escarelle "Palm", Provance, France 2024

MAIN COURSE

Choice of one

Sea bass fillet with pink shrimp julienne, celery purée with black truffles, and green asparagus ratatouille

Franz Haas Pinot Grigio, Alto Adige, Italy 2023

Lamb rack with green pepper sauce, corn velouté and crispy cauliflower

Klet Brda "Baugeri" Merlot, Goriška Brda, Slovenia 2018

Baked guinea fowl stroganoff with Waldorf salad, and mashed potatoes with truffles

Vigne Surrau Vermentino di Gallura "Branu", Sardinia, Italy 2024

Eggplant schnitzel with sautéed mushrooms, goat cheese and yogurt sauce

Waipara West Sauvignon Blanc, Waipara, New Zealand 2023

DESSERTS

Choice of one

Passion fruit cheesecake with raspberries and almond sablé

Domaine des Deux Vallées Coteaux Du Layon 1er Cru "Chaume", Loire, France 2023

Tiramisu truffles with Amaretto and mascarpone-coffee foam

Monte Tondo Recioto di Soave "Nettare di Bacco", Veneto, Italy 2023