

# CHEF'S CHOICE MENU

Preserved **pheasant terrine** | poultry liver |  
marinated red port raisins

(14.00)

OR

Spiced **scallops** | pumpkin mayonnaise |  
glasswort | truffle and potato crisp

(14.00)

In "Kostritzer" beer braised **pork neck** |  
cranberry jam and raisin profiterole

(15.00)

Grilled **lemon sole** | paksoi Shanghai |  
lime butter sauce | tagliatelle

(26.00)

OR

Slow cooked and crusty **beef brisket** |  
curly kale confit | mustard and chantarelle gravy

(24.00)

**Cheese platter** with four cheeses |  
apricot and walnut jam | fig & nut bread

(14.50)

OR

"**Baked Alaska**" | gingerbread |  
pear compote | vanilla ice-cream

(14.00)

# OUR MENUS

OUR CULINARY TEAM CREATED  
A DELICIOUS MENU FOR YOU

(11:30 AM - 10:00 PM)

## MENU OTIUM

4 COURSE

42.50

## MENU TASTE

3 COURSE

36.50

## MENU FLAVOR

2 COURSE

29.50

## WINE PAIRINGS

Accompanying wines for the ultimate  
wine and dine combination

- 4 glasses 32.00
- 3 glasses 24.00
- 2 glasses 16.00

PLEASE SEE OUR EXTENSIVE WINE MENU FOR  
MORE WINE OPTIONS BY THE GLASS/BOTTLE

## BEER PAIRINGS

Accompanying beers for the ultimate  
beer and dine combination

- 4 bottles 26.00
- 3 bottles 19.50
- 2 bottles 13.00