

NEW YEAR'S EVE

HIGH NOON IN SPITTELBERG
WE BEGIN TO CELEBRATE AT 12 P.M.

MENU

CRAYFISHES IN SAFFRON-JELL WITH ARTICHOKE B C D F G O

DOMAINE TOURNELLE FLEUR DE SAVAGNIN 2018

GOSSET BRUT

▪
RAGOUT OF PORK KNUCKLE WITH PORK BELLY AND MISO F G H O P

FRITSCH GV SCHLOSSBERG 2020

ZUSCHMANN SCHÖFFMANN RR GROSSE RESERVE

▪
COD WITH CHORIZO AND POTATO-LEEK D F G O

DAVID MORET RULLY BLANC 2017

BEATRICE BARON PRESTIGE BRUT

▪
QUAIL IN PUFF PASTRY WITH GOOSE LIVER WITH BLACK TRUFFLE A C F G O

OR

ROTISSERIE ROASTED RIB EYE

WITH TRUFFLED MASHED POTATOES AND ARTICHOKE A G L M O

DOMINUS OTHELLO 2014

LAURENT PERRIER ROSÉ BRUT

▪
CRÊPE SUZETTE WITH GRAND MARNIER AND ORANGE SLICES A C G O

FEILER ARTINGER RUSTER AUSBRUCH 2017

AGNES PIQUET PET NAT

MENU 4 COURSES € 89,-- | 5 COURSES € 98,-- | 7 COURSES € 129,--

WINE PAIRING 4 COURSES € 59,-- | 5 COURSES € 68,-- | 7 COURSES € 85,--

CHAMPAGNER PAIRING 4 COURSES € 75,-- | 5 COURSES € 85,-- | 7 COURSES € 105,--

A LA CARTE

3 PIECES ROYAL OYSTERS WITH WASABI D F O R € 14,00

ROYAL OSCIETRA CAVIAR EGG A C D G O € 35,00

BEEF TATAR A C D G O € 25,00 | WITH CAVIAR € 18,00

DUCK CONSOMMÉ WITH DIM SUM A F L € 11,00

RAGOUT OF PORK KNUCKLE WITH PORK BELLY AND MISO F G H O P € 28,00

COD WITH CHORIZO AND POTATO-LEEK D F G O € 38,00

ROTISSERIE ROASTED RIB EYE WITH TRUFFLED MASHED POTATOES AND ARTICHOKE A G L M O € 45,00

CRÊPE SUZETTE WITH GRAND MARNIER AND ORANGE SLICES A C G O € 14,00

CHOCOLATE TARTE WITH EGG LIQUEUR MOUSSE AND RASPBERRIES A C G O € 14,00

