



CAPTAINS MENU

Crusta Nova shrimp from Bavarian with two types of cauliflower,
Almond crumble with Ras el Hanout & peach

*Gelber Muskateller vom Schafberg Quality vine dry
Vineyard Bannert, Weinviertel*

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Wild mushroom essence with truffled celery ravioli, pickled shiitake & parsley oil

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Tagliolini with truffle foam and sliced black Italian truffle from Luigi
*Chardonnay Reserve, Qualitätswein trocken,
Vineyard Krug, Thermenregion*

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French corn feed poulard breast with broccoli mousseline, stuffed mini pumpkins,
blackberry balsamic gel and jus
*Merlot « les Cépages » I.G.P. Pays d'Oc
Baron Philippe de Rothschild, Languedoc-Roussillon*

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Variation of Valrhona Chocolate in the varieties Caraibe, Ivoire & Passion -Biscuit, mousse &
crunchy with passion fruit & coconut ice cream
*Moscato d'Asti
Tacchino, Piemont*

MENU PER PERSON 59 €

WINE PER PERSON 22 €

THIS MENU CANNOT BE CHANGED. OF COURSE WE CONSIDER ALLERGIES AND INTOLERANCES.

