

SOMMELIERS RECOMMENDATION

2007 WEISSBURGUNDER BEERENAUSLESE
ESSINGER ROSSBERG
WEINGUT FREY / PALATINATE

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2004 VIOGNIER
DOMAINE JEAN-MICHEL CAZES
LANGUEDOC / FRANCE

* * *

2007 ROSÉ DE TAVEL
DOMAINE DE LONGVAL
RHONEVALLEY / FRANCE

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2006 CHARDONNAY
SPÄTLESE TROCKEN
WEINGUT MÜNZBERG / PALATINATE

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2000 HAUTES COTES DE NUITS
DOMAINE BERTAGNA
BURGUNDY / FRANCE

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TRILOGIE

2006 MUSCAT DE LUNEL/LANGUEDOC/FRANCE
2008 CHARDONNAY LAGEDER/ALTO ADIGE/ITALY
2002 COMA VELLA/PRIORAT/SPAIN

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COLHEITA 1991
PORTWINE / NIEPOORT
PORTUGAL

MENU PATRICK BITTNER

ALSATIAN DUCK LIVER

*CHOCOLATE POWDER /
KUMQUAT / BRIOCHE*

CREAM SOUP

*OF WHITE BEANS /
ARGAN OIL / LOBSTER*

RUSSIAN OSSIETRA

IMPERIAL CAVIAR

*ICED BEET ROOT /
CRÈME CRU / APPLE*

LINE CAUGHT ST PIERRE

*CARROTS / COCOS /
TAHITI VANILLA*

VARIATION OF PORK

*BACON PEAS / VINEGAR ONIONS /
CUMIN OIL*

ASSORTED CHEESE

AFFINEUR BERNARD ANTHONY

OR

FRUIT FARM "SCHNEIDER"

*POMONA CREAM SORBET
"WILDLINGER ON LÖSS" / JELLIED SOUP*

PEAR / CARAMEL

*OPEN STRUDEL / PEAR DUMPLING /
SALTED CARAMEL ICE CREAM*

MENU € 129