
t h e m e n u

Duck liver terrine

quince jam – port wine jelly – brioche

*Soave Classico DOC
Pieropan, Veneto – Garganega*

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Lobster Tail

pineapple – jalapeño foam – peanuts

*Sancerre Les Panseillots AC
G. Guillerault & S. Fargette, Loire – Sauvignon Blanc*

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Trilogy of deer

braised leek – beetroot – amaranth

*Panorama AOC
Weingut Bachmann, Stäfa – Cabernet Dorsa, Pinot noir*

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Honey mousse

saffron-bitterorange-compote – honey ice cream – saffron-cream

Graham's Tawny Port 10 Year

4-course menu

118

4-course menu incl. wine suggestion

166