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the menu

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Baked Längmoos Egg  
broccoli – morels

*Lugana DOC*  
*Ca Lojera, Sirmione/ Italy – Trebbiano di Lugana*

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Cucumber soup  
char – fresh cheese – mustard

*Sancerre „La Chatellenie” AOC*  
*Domaine Joseph Mellot, Sancerre/Loire – Sauvignon Blanc*

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New interpretation of Feijoada  
beef<sup>3</sup> – smoked white cabbage – risina beans

*Merlot Penedès do Barrigue*  
*Jean Leon, Penedès / Spain – Merlot*

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Pure chocolate  
chocolate mousse – chocolate Crème brûlée – cacao sorbet

*Porto*  
*Niepoort Tawny 20 Years*

4-course menu

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4-course menu incl. wine suggestion

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