

CORRESPONDING  
NON-ALCOHOLIC  
DRINKS



# Seestern

MENÜ

CORRESPONDING  
WINES



ANTICIPATION

INAUGURATION

**BRITANIAN LOBSTER**  
with caviar lime and janipur curry

**PUNTARELLE**  
with borettane onions and perigord truffle

**HALIBUT**  
with clam and nashi pear

**SUCKING CALF CHEEKS**  
with Alsatian tribes and black salsify

**ÉTOURFFÉE PIGEON BREAST**  
With water chestnut and port wine fig

**FOURME D'AMBERT**  
with chicoreé and walnuts

**BANANACREAM**  
with fennel and yeast ice cream

**"ESMERALDA" 42 % FROM ORIGINAL BEANS**  
with oineapple and medjool date ice cream

COFFEE AND CAKE

**4 COURSES**  
(puntarelle, halibut, calf cheeks, bananacream)

**6 COURSES**  
(lobster, puntarelle, halibut, pigeon, bananacream, "Esmeralda")

**8 COURSES**

32

24

38

24

40

15

14

16

75

109

139

**PINOT BIANCO**  
Alois Lageder, Südtirol

**RIESLING „SCHIEFER TERRASSEN“**  
Weingut Heymann-Löwenstein, Mosel

**CHÂTEAUNEUF-DU-PAPE**  
Roger Perrin, Rhône

**GRÜNER VELTLINER „DER OTT“**  
Weingut Bernhard Ott, Wagram

**CUVÉE „PHILIPP“, Barrique Ausbau**  
Weingut Wöhrwag, Württemberg

**MUSCAT DE BEAUMES DE VENISE**  
Domaine de Durban, Rhône

**3 GLÄSER** 27

**4 GLÄSER** 34

**6 GLÄSER** 52

**3 GLÄSER** 24

**4 GLÄSER** 36