

Wine Menu

Rosemary-Goat Cheese ~ Crème Brûlée
Fig, Port Wine, Endive

Cauliflower Soup
Salmon Tatar, Nut Butter, Purple Potato

Wild Garlic Risotto
Lardo, Poached Egg, Wild Herbs

Pineapple Basil Granité

“Ruppiner” Lamb ~ Pink & Braised
Polenta, Young Beets, Morel Jus

Cheese Variation
Fruit Bread, Fig Mustard

Lemon Yoghurt Mousse
Rhubarb, Raspberry Granité,
Elderflower Marshmallow