

GOURMET MENU



Samlet

Samlet Filet - Oranges - Chicory - Honey

Sauvignon Blanc 2008

Thierry Constantin, Pont-de-la-Morges, Valais, Switzerland
Grape: Sauvignon Blanc

Topinambur

Topinambur Soup - Vongole - Sabayon - Grapes

Arioso Bianco 2010

Campo alla Sughera, Bolgheri, Tuscany, Italy
Grapes: Viognier, Sauvignon Blanc

Veal

Veal served two ways - Brioche - Bell Pepper - Cabbage

Trocla Nera 2007

Vineyard zur Sonne Christian Obrecht, Jenins, Switzerland
Grape: Pinot Noir

Pata Negra

Pata Negra Filet - Ravioli - Mascarpone Cheese - Leek

Shiraz Basket Press 2007

Rockford Wines, Barossa Valley, Australia
Grape: Shiraz

Cheese

Cheese Selection from Maitre Bernard Antony

"Malmsey" Madeira 15 Years

Henriques & Henriques - Vinhos, S. A. , Camara de Lobos, Madeira, Portugal
Grape: Malmsey

"Sandros Best Of"

Chocolate

Chocolate Cake - Baked Apple - Ginger - Creme Fraiche

Föhnbeerenauslese 2009

Vineyard Donatsch, Malans, Switzerland
Grape: Pinot Gris

Menu complete	with Wine without Wine	CHF 225 (1 Glass of wine per Course) CHF 155
Menu, 5 Course	with Wine without Wine	CHF 205 (1 Glass of Wine per Course) CHF 145
Menu, 4 Course	with Wine without Wine	CHF 175 (1 Glass of Wine per Course) CHF 125