



Menue recommendation

Spreads – mixed bread

*Duck liver terinette and smoked duck breast
on radicchio – walnut salad
fillets of orange and sauce cumberland*

*Pumpkin cream soup and venison consomée
served in small cups*

*Tagliatelle
truffles butter
fresh Italy truffles*

*Pink roast domestic deer lion
wild cream sauce, cranberries
spätzle, broccoli*

*Black forest - cherry - dessert
sour cherries, chocolate mousse, vanilla ice cream
chocolate bisquit, wipped cream*

3 -course € 48.00

4 -course € 56.00

5 –course € 64.00

Wine suggestions

*2018er Ottella – Lugana DOC - white
reinsortiger Trebbiano di Lugana, Note von Zitrusfrüchte-Kiwis-Litschis und Papaya,
Kellerei Ottella – Venetien (Gardasee)*

Glas 0,1 l € 5.50, Karaffe 0,25 l € 11.50, 0,75l € 34.00

*2018er Ottella Roses
Corvina, Lagrein, Rondinella,
Note von Erdbeeren-Pfirsich-Maracuja-Litschis und Guave,
Kellerei Ottella – Venetien (Gardasee)*

Glas 0,1 l € 5.50, Karaffe 0,25 l € 11.50, 0,75l € 34.00

*2018er Ottella GEMEI Rot
Cuvée aus Corvina Veronese, Merlot, Cabernet Sauvignon,
Aromen von Waldbeeren, Zwetschgen, Mokka und Bitterschokolade
Kellerei Ottella – Venetien (Gardasee)*

Glas 0,1 l € 5.50, Karaffe 0,25 l € 11.50, 0,75l € 34.00

