

Our corresponding wines

We are pleased to recommend the following wines
corresponding to our menu.

With the arctic char:

2020 Clos Floridene
Château Clos Floridene
Bordeaux, France
0,1l – € 12,50

With the halibut:

2022 Chardonnay „Somereto“
Cantina Andrian
Südtirol, Italy
0,1l – € 11

With the calf:

2020 Pinot Noir „am Schwarzen Herrgott“
F&F Peters
Rheinhessen, Germany
0,1l – € 13,50

With the dessert:

2017 Szamorodny
Tokaj Oremus
Tokaji, Hungary
0,05 l – € 8

Corresponding wines with all 4 wines: € 45

From Root to Blossom

Impression of our dinner menus
3 or 4 courses

**Gently cooked arctic char
with jellied violet char consommé**

red beet | pickled white onions
marinated mustard seeds | herbs ice cream

**Fried halibut
with leek emulsion and potato crunch**

pointed cabbage | parsley root
mustard espuma | sauerkraut foam

Fried saddle of calf with roasted onion crust

oven celery | leek | pickled red onions
fried king oyster mushrooms
chardonnay vinegar jus

Apple-Cinnamon mousse with almond core

poached pear | Baileys Creme Chantilly
nougat cream | white chocolate-almond ice cream

3 courses menu € 75

4 courses menu € 85

Lunchtime is Kabi Time

- Recommendation by our sommelier

Sebastian Lisges -

2021 Riesling „Terra F“, Kabinett
winery Eppelmann
Rheinhessen, Deutschland
60 €

**Dear guests,
a very warm
welcome to the**

Lunch  **menü**

**in the
FAVORITE
restaurant**