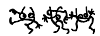
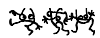


Wein

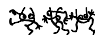
*Brut Blanc de Blancs AOC 2021
(Vin Mousseux Brut)*



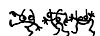
*Pinot Blanc Weissburgunder AOC 2019
(Pinot Blanc)*



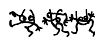
*Chardonnay AOC Unique 2020
(Chardonnay)*



*Donatsch Pinot Noir AOC Passion 2020
(Pinot Noir)*



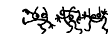
*Donatsch Pinot Noir AOC Unique 2019
(Pinot Noir)*



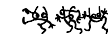
*Donatsch Föhnbeerenauslese 2020
(Pinot Gris)*

Menu

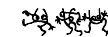
Amuse bouche



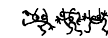
*Variation vom Hokkaido Kürbis mit Mango
und geräucherten Mandeln*



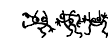
*Jakobsmuschel-Mangoldroulade mit Purple Currysauce,
Roten Linsen und Ingwer-Ananasgel*



*Lago Maggiore Zanderfilet mit Mark gratiniert
Pinot Noir-Buttersauce, Kräutergrauen und Spitzkohl*



*Luma Kalbsrücken mit schwarzem Knoblauchjus,
Kalbsbäckle-Tortellini und Schwarzwurzeln*



*Quittenkubus mit Föhnbeeren-Espuma, Quittencoulis
und Williams Birnensorbet*



Edelbrand Pralinen

Mittwoch, 15. November 2023