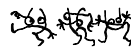


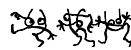
*«Grand Opening» Wine & Dine
mit Stefan Schindelholz
und dem Weinfestival Basel*

Wein

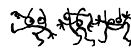
*Champagne Vilmart Grande Reserve premier cru
Vilmart & Cie*



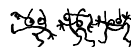
*Château Lestrille Capmartin 2023
(90% Sauvignon Blanc & 10% Semillion)*



*Le Secret de Lestrille AC, cuvée privé supérieur 2019
(100% Merlot)*



*Château La Fleur Penin
Saint Emillion Grand Cru AC 2022
(80% Merlot & 20% Cabernet Franc)*

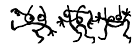


*Domaine de la Croix,
1er cotes Bordeaux liqueux 2022
(Muscatelle & Sauvignon Blanc)*

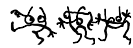
Donnerstag, 23. Oktober 2025

Menu

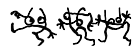
Amuse bouche



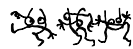
Thunfischtartar mit Buttermilch, Yuzu, Dill und Gurke



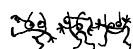
Waldpilz-Agnolotti mit geschmortem Kalbsbäckle



*Aargauer Sika Hirsch mit Tonkabohnenjus,
Apfel-Semmelplätzchen und Rosenkohl*



*Felchlin Schokoladenmousse mit Portweinbirne, Cassis und
Weinschaumglacé*



Friandises