

NEW YEAR'S EVE MENU 2022

Amuse-Bouche

I. COURSE

Pink saddle of deer with sour cream souffle,
blood orange, pumpernickel humus and jamon iberico

2. COURSE

BBQ- sturgeon filet on pear relish,
to crispy quail egg and lime caviar

3. COURSE

Calf filet „Wellington“ 2022
mit truffle ham, mushrooms, puff pastry
and roasted potatoe foam

4. COURSE

Warm waffle with pistachio cream,
whiskey parfait, pickled plums
and tempura „Sacher“ style

Menu 74,00 €

Winepairing 36,00 €

Wine recommendation for New Year's Eve

As an aperitif we recommend:

POMMERY Brut Royal	0,1 L	12,00 €
	0,75 L	75,00 €

To the first two courses we recommend:

2020 Ômina Romana	0,2 L	14,00 €
Chardonnay, Latium	0,75 L	49,00 €

To calf filet „Wellington“ 2022 empfehlen wir:

2019 Saboteur, Luddite Wines, South Africa	0,2L	14,00 €
Shiraz, Mouvedre, Grenache, Cabernet Sauvignon	0,75L	49,00 €

For the little walk to the fireworks at Brandenburg Gate we recommend:

Lutter & Wegner to go (incl. cup)	0,1 L	6,00 €
	0,75 L	35,00 €

