



## CHEF'S CHOICE

### RAINBOW TROUT

Seared rainbow trout, soya, browned butter, buckwheat, kohlrabi, dill emulsion & pickled mustard seeds (L)

### BRAISED PORK CHEEK

Herb-roasted cabbage, thyme & parsley emulsion, crispy bread, pickled onions & Jerusalem artichoke purée (L, incl. fish)

### FRESHLY BAKED CHERRY PIE

Cherries, oat crumble & vanilla ice cream (L, G)

Set menu 67 EUR / pp.

Recommended for the whole table

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### WINE PAIRING

**Chablis, William Fevré 22 €**

*France 2022*

**Riesling, Dreissigacker Vintages, 21 €**

*Germany*

**Moncucco Moscato d'Asti, Fontanafredda 14 €**

*Italy*

## FANCY SOMETHING DIFFERENT?

ASK OUR MEMBERS OF STAFF FOR A  
DIFFERENT WINE RECOMMENDATION.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES!