

# Spinota

Aperitif 2018 with Champagne.  
Accompanied by Goose liver skewers with mango, beetroot and St. Jakobs fruit



salmon lightly smoked with Padouk-wood in the oklahoma of the Chef,  
in tartare with chives, dill, Anjou-shallot and extra virgin olive oil  
cream aigre with sevruga caviar & frivolité of own smoked eel river.

**Domaine Du Tariquet – Sauvignon Blanc – Gascogne 2017**



A bisque-cappuccino of prawns perfumed with fennel, dill and saffron-flowers.



Turbot stuffed with a fresh farce of lobster on caramelized belgian ground Endive and squash, oyster infusion  
with Basilica and lemon grass.

**Chateau Beauregard Ducasse 2016**  
**Graves – Bordeaux Albertine Peyre**



Freshly twisted lemon sorbet with yoghurt and lemon balm as refreshment.



Marinated deer Medallion from Scotland baked in the Molteni, with wild thyme from Portugal, Charlotte-puree  
of 4 celery species, with mint flavoured red pear and Apple in timbale, Jerusalem artichoke, quince, Italian  
truffle

and a sauce from the depths of winter.  
**Ravasqueira Réseva Da Familia 2015 – Alentejano – Portugal**  
**Touriga Nacional & Syrah**



Dessert of the old classic forest spirit. (Saint-Sylvestre)



**Happy new year 2019**  
**glass of Champagne "Michel Furdyna" à Celles sur Ource**  
**Carte Blanche Brut – Médaille d'Or**



The coffee table with freshly made cookies and "Pralinette" garnish.