

Spinola

Aperitif 2019 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 2018



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 2017
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 Reserva Da Familia 2016
Alentejano-Portugal
Touriga Nacional & Syrah



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



Happy new year 2020
glass of Champagne "Michel Furdyna" à Celles sur Ource
Carte Blanche Brut – Médaille d'Or



The coffee table with freshly made cookies and garnish.