## Chassen-Saal

## CORRESPONDING WINES

2015 Vouvray Clos du Bourg demi sec, Domaine Huet, Loire de

2021 „Wetzstein" Chardonnay, Marcel Idler, Weinstadt, Württemberg *

2021 Grauburgunder Großes Gewächs***, Holger Koch, Kaiserstuhl, Baden de

2019 Château d‘Aiguilhe, Comte de Neipperg, Castillon, Côtes de Bordeaux fe

2017 Altenberg Riesling Spätlese, Weingut Othegraven, Kanzem, Saar $\$$

2010 Pinot Gris Sonnenglanz Grand Cru, Domaine Trapet, Riquewihr, Elsass

Wine pairing in 4 glasses $€ 59.00$ per person
Wine pairing in 5 glasses $€ 69.00$ per person
Wine pairing in 6 glasses $€ 79.00$ per person
We wish you enjoyable hours with us in the "Wappen-Saal"


Burg
Schlitz

# C) Mas及en-Saal 

## MENU

Foie Bras \& Scallop mango, leek

Mecklenburg pearl barley Confit herb mushrooms, champagne beurre blanc


Atlantic turbot
Crustacean bisque, Jerusalem artichoke, stone mushroom

Irish ox cheek
Madeira, Roscoff onion, chervil root, cassis

## $\$$

Parfait of pumpkin seed \& citric flavours


Comté Réserve AOP matured for 36 months sour dough, tomato \& mustard seed

Menu in 4 courses $€ 135.00$ per person<br>Fore gras \& scallop, pearl barley, Irish ox cheek, dessert or cheese<br>Menu in 5 courses $€ 155.00$ per person<br>Crowning finale: choice of dessert or cheese<br>Menu in 6 courses $€ 175.00$ per person<br>Enjoy the entire Culinary Journey

We charge $€ 19.00$ per course for a menu change/extension.

