Affäre's
Tasting Menu

January 28th to February 1st, 2026*

First Course

Spinach salad
Citrus vinaigrette
Oranges, strawberries, roasted pinenuts

Fritz Müller "Rosa"
Portugieser · Spätburgunder, Rheinhessen
or
Weihenstephaner Kristall

Second Course

Veal sweetbread medallions
Truffle pasta
Orange-Grand-Marnier cream sauce

Vols "Vols II"
Riesling, Spätlese, Saar
or
Göller Abendrot

Third Course

Wild Boar & duck breast
Sweet yam purée
Spinach, chicken liver
Caramelized salsify
Togarashi spiced orange

Famille Garon
Syrah · Grenache, Côtes-du-Rhône
or
Hirter Morchl

Finale

Orange cardamom cake
Saffron orange ice cream

Pali Wine Co, Late Harvest
Sauvignon Blanc Chardonnay Viognier, California
or
Unibroue Fin du Monde

Dinner $68
Wine Pairing $30 Beer Pairing $22

available Thursday through Sunday, until sold out.
Please don't be in a rush for this menu