

Valentine's Day 2026

First Course

Smoked salmon timbale
Salmon caviar
Crème fraîche

Domaine de la Borde "Naturé"
Savagnin, Arbois

Second Course

Rabbit parpadelle
Sautéed lobster
Leek, mushrooms
Marsala butter sauce

Karl Schäfer, brut
Riesling, Pfalz

Third Course

Rack of elk
Spiced ash
Brussels sprouts, toasted pine nuts
Blueberry gastrique
Potato gratin

Snowden, "Cousins"
Santa Cruz Mountains, California

Dessert

White chocolate mousse cake
Raspberry jelly
Grand marnier ice cream

Château du Mayne
Sémillon Sauvignon Blanc, Sauternes

Dinner \$98

Wine Pairing \$39

AFFÄRE VALENTINE

THREE COURSES \$85 ~ PLEASE CHOOSE ONE EACH

ONE

Suppe von Wald und Wiesenpilzen

Wild mushroom soup
Leek, shallots, tomatoes, parsley foam

Knoblauchgarnelen

Garlic shrimp, white wine, herbs
Toasted sour dough bread

Geräucherter Spinat Salat

Smoked spinach salad, blackberry-
walnut vinaigrette
Apples, caramelized walnuts

Tartar vom Rinderfilet

Hand-cut beef tenderloin tartare
House mayonnaise
Shallots, capers, spices
House baked sourdough rye bread

TWO

Risotto von Meeresfrüchten

Creamy lemon risotto
Caramelized scallops, shrimp
Smoked octopus, farm egg yolk

Wildschweinkotelett

Texas wild boar chop
Porcini mushroom cream sauce
Bavarian cabbage, hazelnut spätzle

Rinderroulade

Braised beef roulade
Mustard, onions, bacon, pickles
Red cabbage, potato dumpling

Gegrillter Baramundi

Grilled Baramundi
Wild rice, gremolata
Local mushrooms, green beans

*Wagyu KC Strip Steak +\$40

Dan Morgan Ranch Nebraska
New York Wagyu striploin steak
Café de Paris butter, potato
Croquettes, asparagus

THREE

Black Forest Cake

Morello cherries, chantilly cream
Black forest ice cream

Pavlova

Meringue, chantilly cream
Chocolate ganache
Fresh fruits & berries, sorbet



Käsesahnetorte

Quark cheese mousse cake
Lemon fluid gel, berry coulis
Lemon sorbet

Schoko Mousse Kuchen

White chocolate mousse cake
Raspberry jelly
Grand marnier ice cream