

# Affäre's

## Tasting Menu

February 26th to March 1st, 2026\*

### First Course

Pickled red beet salad  
Arugula, apples  
Grainy mustard vinaigrette  
Goat cheese, hazelnut crust

*Nik Weiss, St. Urbans-Hof*  
*Rieling, Old Vines, Mosel*

or

*Perennial, Saison de Lit, St. Louis*

### Second Course

Rabbit & leek ravioli  
Lobster cream sauce

*Blazić "Jakot"*  
*Tokaj Friulani, Gorška Brda*

or

*Unibroue "Fin du Monde" Golden Tripel, Quebec*

### Third Course

Rack of lamb  
Sundried tomato polenta crust  
Fragrant spice demi glace  
Roasted new potatoes  
Brussels sprouts, panaché

*Famille Lançon "La Solitude"*  
*GSM, Côtes du Rhône*

or

*Köstritzer Schwarzbier, Thuringia*

### Finale

Mango cheesecake  
Coconut cream

*Marenco "Strev"*  
*Moscato d'Asti, Piedmont*

or

*Weihenstephaner, Hefeweizen, Bavaria*

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*