

Affäre's

Tasting Menu

April 2nd - 5th, 2026*

First Course

Garden salad

Baby turnips, spring carrots

Radishes, tomatoes

Caramelized shallot-scallion vinaigrette

Sweet pea sorbet

Pflüger

Sauvignon Blanc, Pfalz

or

Reissdorf Kölsch

Second Course

Salmon-sole paupiettes

Saffron cream, Angel hair pasta

Rhombus

Robola of Kefalonia

or

Unibroue, Fin du Monde

Third Course

Chicken Rouladen

Spinach mozzarella stuffing

Sun-dried tomato polenta

Marsala sauce, green asparagus

Intellego "Halagasha"

Pinotage, Swartland

or

Chimay, Trappist Dubbel

Finale

Strawberry shortbread cake

Grand Marnier chocolate mousse

Mint-strawberry salad, strawberry ice cream

Elio Perrone "Bigarò"

Brachetto Moscato, Piedmont

or

Samual Smith's Imperial Stout

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*