

## Midweek-Quick-Gourmet

From now on you can enjoy a new special at Restaurant Lafleur. Our Midweek Quick Gourmet offers you always in the middle of the week the best of our culinary offer and the treasure troves of our wine cellar: three courses, either from the tasting menu or the vegan menu and six sensational wines, selected by our Chef Sommelière Alexandra Himmel. Enjoy a special gourmet experience with the fabulous creations of our 2 star chef Andreas Krolik, accompanied by an exquisite selection of our best wines. The price includes the 3-course menu, all served wines as well as mineral water and coffee. The Midweek Gourmet Menu can only be booked in advance.

### Degustation Menu

#### Amuse-Bouche

Dived scallop with kafir lime crunch,  
fruity mussel currynage,  
chicory chutney with bergamot,  
cauliflower cream and  
peas with mint  
contains shellfish, soy, dairy products,  
sulfites, nuts

Tranche and braised Angus prime beef,  
bell pepper olive jus with salt lemon,  
bell pepper eggplant tartare,  
roasted artichoke,  
hand-scooped sheep's cheese  
from the Wetterau, olive crunch  
contains gluten, sulfites, celery, dairy products

Marinated organic strawberries,  
Edelweiss chocolate,  
calamansi cream,  
basil ice-cream, almond brittle  
contains gluten, sulfites, nuts, dairy products

Champagner Louis Roederer  
Brut Rosé (0.1l)

2010 „Ganz Horn“ im Sonnenschein Riesling  
GG, Winery Ökonomierat Rebholz  
Palatinate (0.1l)

1998 Cuvée Frédéric Emile Riesling  
F. E. Trimbach, Alsace (0.1l)

1997 Château Lafleur  
Pomerol, Bordeaux (0.1l)

1997 Château Cos d'Estournel  
St. Estèphe, Bordeaux (0.1l)

Graham's 10 Years Tawny Port  
Jeroboam  
W. & J. Graham's, Douro  
(0.05l)

Price: € 290,-  
All prices in Euro, VAT included.  
Small changes in the menu reserved.

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### Vegan Menu

#### Amuse-Bouche

Marinated daikon turnips with daikon  
turnip leaf pesto,  
radish marinade, cucumber,  
radish and yuzu peel  
contains gluten, nuts

Green asparagus from Pertuis,  
tarragon tomato jus, roasted artichokes,  
morels and mushroom cream  
contains sulfites

All kinds of rhubarb with cocos  
and sorrel-pistachio ice-cream  
contains nuts, lupine, gluten

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