

Treasury Menu

The head sommelière **Alexandra Himmel** presents from her wine cellar in addition to our regular offer and serves our **treasure chamber**. A selected tasting menu from the kitchen of **Andreas Krolik** with corresponding, special wines of the European wine high nobility. Of course, poured with the **Coravin system** to allow each guest a perfect wine enjoyment and to guarantee the freshness of the wines without any impact on their taste profile.

Raw marinated king salmon,
Rhön caviar, watercress,
iced yogurt and orange

Roasted fillet of fished Iceland cod with shallot butter, Beurre blanc
Hollandaise, cod brandade,
cod cream, fried white asparagus, herbs emulsion

Dived scallop with kafir lime crunch
fruity mussel currynage, chicory chutney with bergamot,
cauliflower cream and peas with mint

Roasted etouffée pigeon breast with spice varnish,
pigeon morel confit, green asparagus,
kohlrabi and medlar

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

Marinated organic strawberries, Edelweiss chocolate,
calamansi cream,
basil ice-cream, almond brittle

Restaurant *Lafleur*



2006 Riesling Old Vines,
Winery Schloss Gobelsburg
Kamptal, Austria

2013 Puligny-Montrachet Les Pucelles 1er Cru,
Domaine Leflaive
Burgundy, France

2011 Meursault Perrières 1er Cru,
Domaine Francois Mikulski,
Burgundy, France

1996 Hermitage La Chapelle
Domaine Paul Jaboulet Aîné
Rhône, France

1997 Château Lafleur
Pomerol, France

2010 Kiedricher Gräfenberg Riesling Auslese,
Weingut Robert Weil
Rhinegau, Germany