



WELCOME TO DINNER

Chef's recommendation

Beef Carpaccio

Angus Beef | Parmesan Shavings | Olive Oil and Lemon

Cream of Roasted Garlic ^(1,7)

Herb Pasta

Braised Beef Cheek ^(7,9,12)

Red Wine sauce | White Cabbage Strudel | Potato and Chive Puree

Tiramisu in a glass ^(1,3,7)

Layers of sponge cake | Mascarpone Cream

Wine recommendation of VIVA ONE

White wine

Riesling, Weingut Julius Kimmle, Pfalz, Deutschland, dry

Delicately fruity, the Riesling is best drunk well chilled. It goes well with light meat dishes as well as with fish.

Red wine

Dornfelder, Weingut Julius Kimmle, Pfalz, Germany, dry

On the palate, fine cherry flavours combine with the complex tannin, tannin structure to create a special drinking pleasure.

STARTERS & SOUPS

Beef Carpaccio

Angus Beef | Parmesan Shavings | Olive Oil and Lemon

Grilled Pears & Blue Cheese ⁽⁷⁾ ✓

Grilled Pear | Green Salad | Blue Cheese Dressing

Wild Mushroom Broth ^(1,7,9) ✓

Porcini Mushroom Ravioli

Cream of Roasted Garlic ^(1,7) ✓

Herb Pasta

MAIN COURSES

Braised Beef Cheek ^(7,9,12)

Red Wine sauce | White Cabbage Strudel | Potato and Chive Puree

Fried North Sea Plaice ^(2,4,7)

Dill Cucumber Salad | Potatoes | Bacon Lemon Butter sauce

Organic Vegetarian Vegetable Lasagna ^(1,3,7) ✓

Pasta Sheets | Tomato Basil sauce

DESSERT

Tiramisu in a glass ^(1,3,7)

Layers of Sponge Cake | Mascarpone Cream

Ruby Carpaccio ⁽⁸⁾

Grapefruit | Pomegranate Seeds | Vanilla | Pine Nuts

Cheese plate ^(1,7,8)

Gouda | Bonifaz | Reblochon