

Apprentice Month February 1. to 28.

Dishes from Meret Wenger (3. Year Kitchen)

Description	Addition	Price
Clear tomato soup	with vegetable julienne and grissini	12.50
Scallops	with chili-honey-ginger sauce and salad	16.50
Poached sole	with lime sauce, peas and venere rice	23.50 28.50
Blanquette of veal	with herbs, oven tomatoes and mushroom noodles	32.00
Raspberry parfait	with exotic fruits	12.50

Dishes from Ghalia Sassi (3. Year Kitchen)

Description	Addition	Price
Consommée	with beef-vegetable-ricotta ravioli	13.50
Tomato mousse	on zucchini carpaccio with pesto	14.50
Char fish filets	with safron sauce, oven tomatoes and white wine risotto	23.50 28.50
Beef pot roast	burgundy style with carrots and noodles	30.00
Tiramisu		10.50

White wine from Lena Hammel (3. Year Service)

	Description	Quantity	Price
E	K-Naia DO 2017	10 c1	8.00
	Naia, La Seca, Ruedo Grape variety: Verdejo, Sauvignon Blanc	75 c1	56.00
F	Chablis Montmains 2016	10 c1	10.50
	Guy Robin et Fils, Chablis Grape variety: Chardonnay	75 c1	73.50

Red wine from Lena Hammel (3. Year Service)

Land	Description	Quantity	Price
E	Acappela Crianza 2014	10 c1	8.50
	Bodegas Monteabellón, Ribera del Duero Grape variety: Tempranillo	75 c1	59.50
E	Soledad 2015	10 c1	11.00
	Smith & Garcia, Yecla Grape variety: Monastrell	75 c1	77.00

Winter drinks

Description	Addition	Price
Hot Degenried chocolate	with whipped cream and marshmallows	7.50
Birnenwald Punch	without alcohol	5.50
	with 2cl rum	8.50
Birnenwald spritzer	without alcohol	5.50
Birnenwald Spritz	with prosecco	13.00