



Valentins Menü

CURED ARCTIC CHAR

CUCUMBER / KEFIR / APPLE VINAIGRETTE

Klingelberger Riesling QbA, dry, Durbach

∞

ROASTED VEAL LOIN

WITH A HERB CRUST

SMOKED CAULIFLOWER PURÉE / YOUNG SEASONAL VEGETABLES

Spätburgunder (Pinot Noir) QbA, dry, Durbach

∞

“LOVE BONE” DESSERT

SALTED CARAMEL / “SWEET SIN” ICE CREAM

Dursecco Rosé, delicately sparkling

€49.00 PER PERSON

INCLUDING 0.1 L WINE PAIRING WITH EACH COURSE



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