



VALENTINES LUNCH

STARTER

RED BEETROOT & LEEK SOUP WITH PINE NUTS
ROTE BETE LAUCH SUPPE

MAIN COURSE

**PAN SEARED RED SNAPPER,
SAUTEED SEASONAL ROOT VEGETABLES,
ROASTED GARLIC, MASHED POTATOES & CHIVES,
CRÈME LEMON SAUCE**
ROTER SNAPPER IN DER PFANNE ANGEBRATEN

DESSERT

**DARK CHOCOLATE HAZELNUT CAKE,
SERVE WITH BERRY COMPOTE**
HASELNUSSKUCHEN MIT SCHOKOSTÜCKCHEN

BEVERAGE

- VALENTINES WINE FLIGHTS 4 GLASSES - 75ML**
- *SPARKLING VEUVE DU VERNAY ROSE, FRANCE*
 - *TORRESELLA PINOT GRIGIO ROSE ITALY*
 - *PIRRAMIMMA SHIRAZ AUSTRALIA*
 - *FORTIFIED WINE MANCINO ROSSO AMARANTO ITALY*

3 COURSE SET / \$39++
WINE FLIGHT / \$38++