

ELPHI-MENU

21th of September to 10th of November 2020

Eggplant carpaccio with tartar from salmon trout
and mild chili pesto

*Pinot Noir Rosé Sekt – extra dry
Vineyard Kruger, Pfalz*

Pumpkin mango soup with herb croutons

2019th Riesling Quandt, vineyard Carl Loewen, Mosel

Fried halibut on lemongrass sauce and stuffed peppers

*2018th Böckel D'Alsac Cuvée– Silvaner/Pinot Blanc/PinoGris
Domain Boeckel - Vins d'Alsace - Elsass*

or

Marinated chop of apple pig with black beer sauce,
savoy cabbage- vegetables and potato tree-cake

2019th 3 Passo Rosso – Negroamaro / Sangiovese
Cielo e Terra - Apulien - Italy

Cream caramel with baked apple slices on vanilla sauce

* *Bodensee Semi Secco, Markgraf von Baden, Salem*

4 ways menu incl. selected wines (0,1l / *0,05l) 62 € per person

4 ways menu without wine 44 € per person

3 ways menu without wine (without starter, with soup) 38 € per person

Wine service by wish plus 12 € per person

We kindly ask for your reservation „Elphi Menü“.

You receive information about ingredients in our dishes which can release allergies or quarrelsomeness on inquiry with our service employees!