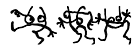


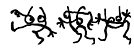
*Wine & Dine Spanien  
mit Dominik Huber*

# Weine

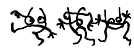
*Brisat Blanc 2022*  
*Terroir sense Fronteres*



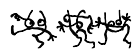
*Terra de Cuques Blanc 2021*  
*Terroir al Límit*



*Pedra de Guix 2014*  
*Terroir al Límit*



*Dits del Terra 2015 Magnum*  
*Terroir al Límit*

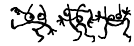


*Vèrtebra 2021*  
*Terroir sense Fronteres*

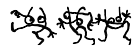
*Mittwoch, 30. Oktober 2024*

# Menu

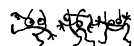
## *Amuse bouche*



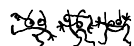
*Roulade von Coquille St. Jacques mit Safranvinaigrette,  
Erbsen und Kräutersalat*



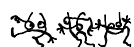
*Kaninchenragout mit Tortilla und Artischocken*



*Rebhuhn im Wirsingmantel mit Rohessspeckjus,  
Selleriepüree und Schmorkarotten*



*Felchlin Schokoladentarte mit Rotweinbirne  
Baumkuchen und Karamellglacé*



*Friandises*