

7010

LEIPZIG

From Old to New „Classics“

receiver

„Vitello Tonnato“

smoked veal boiled beef | caper apple | tuna | bread

sender

„Spaghetti Carbonara“

chicken essence | ravioli | bacon | egg

salution

„Hummerbisque“

poached lobster | bisque | fennel | tarragon | parsley

main part

„Beef Wellington“

dry aged fillet of beef | foie gras | truffle | puff pastry | mushroom jus

P.S.: dessert

„Asian Dumplings“

black sesame | nut nougat | purple sweet potato | tea | lychee

menu price:

3-course	62,00 €
4-course	72,00 €
5-course	92,00 €

wine trip:

3-course	38,00 €
4-course	48,00 €
5-course	58,00 €