

10<sup>TH</sup> NOVEMBER 2015  
FEINE PRIVATHOTELS

WINE PARING

BILLECART-SALMON  
BRUT ROSÉ

VALLADO  
PRIMA  
2014

BILLECART-SALMON  
BLANC DE BLANCS  
GRAND CRU

NIEPOORT  
TIARA  
MAGNUM 2008

QUINTA DO VALLADO  
RESERVA BRANCO  
MAGNUM 2011

QUINTA DO VALLADO  
RESERVA FIELD BLEND  
MAGNUM 2009

VZ  
10 YEAR  
OLD TAWNY

MENU

TARTAR OF BEEF  
WHOLE GRAIN MUSTARD  
RASPBERRIES  
CHEF DANIEL STÜTZ | HOTEL PARADIES

PICKLED TURBOT  
PRESSED PAPRIKA  
ROCKET PESTO  
CHEF RALPH KNEBEL | HOTEL ERBPRINZ

SCALLOP  
ARTICHOKE  
PHYSALIS  
CHEF MICHAEL FIETZ | SEA CLOUD

RHINE SALMON  
POTATO  
PARSLEY  
CHEF MICHAEL SZOFER | DER EUROPÄISCHE HOF  
HEIDELBERG

BLACK COD  
CALF'S HEAD  
BEETROOT  
CHEF BENJAMIN BIEDLINGMAIER | HOTEL BÜLOW

ROASTED WILD BOAR CONFIT  
ROASTED CELERY CREAM  
ADORFER MUSTARD  
CHEF ERIK ARNECKE | HOTEL SONNE FRANKENBERG

VALRHONA CHOCOLATE  
CITRUS AROMAS  
CHEF DIETER KOSCHINA | VILA JOYA