

Munich Maestros
15th November 2015

Beef Tatar | Horseradish Mousse
Beetroot | Imperial Caviar
Chef Eckart Witzigmann

Billecart-Salmon
Brut Réserve

Scallop | Potato | Caviar
Chef Dieter Koschina

Carabineiro | Seaweed | Lemon
Chef Peter Knogl

Meandro Branco
2014

Lobster Carpaccio | Frisée | Croutons
Chef Heinz Winkler

Billecart-Salmon
Grande Cuvée 1996

Langustino | Summer Flowers
Salicornia | Nougat
Chef Otto Koch

Agnolotti | Carbonara | Sot-l'y-laisse
Alba Truffle
Chef Dieter Koschina

Quinta do Crasto
Tinta Roriz 2011

Poached Egg | Duck Liver | Jerusalem Artichokes Purée
Périgord Truffle Sauce
Chef Hans Haas

Monte Meão
Touriga Nacional 2012

Saddle of Venison | Smoked Goose Liver
Ceps | "Pumpnickel" Gratin
Chef Eckart Witzigmann

Kracher TBA N°7
Grande Cuvée 2005

Niepoort Colheita
1999

Pear | Chocolate | Peanuts
Chef Dieter Koschina