

# Semaine Gourmande


## Weekly Indulgence



**2 Gänge** 2 Courses     **35**  
**Petit Dessert**             **7.5**

### Two wines that pair well

Pescaja, Roero Arneis Stella, Piemonte, Italy 2024	0,15	<b>11</b>
Château Le Coteau, Margaux, Bordeaux, France 2019	0,15	<b>16</b>

**Gelbe Karottensuppe** Ingwer, Zitronengras, Koriander   
*Yellow Carrot Soup ginger, lemongrass, coriander*

*or*

**Picandou** Rucola, Antipasti-Gemüse, Balsamico, Grana Padano   
*Picandou (goat's cheese) rocket, antipasti vegetables, balsamic, Grana Padano*

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**Paillard vom Kalbsrücken** Spargel, Kohlrabi, Pommes Risolée  
*Veal Paillard asparagus, kohlrabi, pommes risolée*


*or*


**Lachsfilet** Grobe Dijon-Senf-Sauce, Blattspinat, Kartoffelpüree  
*Salmon Fillet coarse Dijon mustard sauce, spinach, mashed potatoes*

*or*

**Gemüse-Couscous** Tomaten-Safran-Sauce, wilder Brokkoli-Tempura   
*Vegetable Couscous tomato saffron sauce, wild broccoli tempura*

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**Windbeutel** Zitronencreme, weiße Schokolade   
*Cream Puff lemon cream, white chocolate*

Vegetarian   
Vegan 