

DINNER & DRAG WITH SHEILA WOLF

THURSDAY 23RD MARCH

85€ PER PERSON

GLASS OF ROSÉ CRÉMANT INCLUDED

FINGER FOOD RECEPTION WITH ROSÉ CRÉMANT

THUNFISCH

TATAKI | SESAM | WASABI | AVOCADO | TAPIOKA | ERBSE | MINZE

TUNA

TATAKI | SESAME | WASABI | AVOCADO | TAPIOCA | GREEN PEA | MINT

MAIS POULARDE

PRALINE VON DER MAIS POULARDE | BACON | BBQ-LACK | GEBRANNTER
MAIS | PASTINAKE | BOURBON JUS | SPICY POPCORN

CORNFED CHICKEN

PRALINE OF CORNFED CHICKEN | BACON | BBQ LAQUER | BURNT CORN |
TURNIP | BOURBON JUS | SPICY POPCORN

SCHOKOLADEN MOUSSE

MOUSSE VON DER RUBY SCHOKOLADE | SAUERKIRSCH KERN |
MARSHMALLOW

CHOCOLATE MOUSSE

RUBY CHOCOLATE | CHERRY CENTER | MARSHMALLOW



DINNER & DRAG WITH SHEILA WOLF

THURSDAY 23RD MARCH

85€ PER PERSON
GLASS OF ROSÉ CRÉMANT INCLUDED
VEGANE ALTERNATIVE

FINGER FOOD RECEPTION WITH ROSÉ CRÉMANT

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KIMCHI

FERMENTIERTER PAK CHOI | YUZU SAKE | ZITRONE | SCHWARZER KNOBLAUCH

KIMCHI

FERMENTED PAK CHOI | YUZU SAKE | LEMON | BLACK GARLIC

—

TEMPURA

AUSTERNPILZ | SCHWARZBIER | ROTALGEN | SELLERIE

TEMPURA

OYSTER MUSHROOM | DARK BEER | RED ALGAE | CELERIAN

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SCHOKOLADEN MOUSSE

MOUSSE VON DER RUBY SCHOKOLADE | SAUERKIRSCH KERN

CHOCOLATE MOUSSE

RUBY CHOCOLATE | CHERRY CENTER

