



## ***Tonight's wines***

### **Landgraf von Hessen Riesling**

Prinz von Hessen – Germany - 12.0% Vol.

*A typical Rheingau Riesling with a lively pale-yellow color and light green reflexes. A juicy wine with a fresh, clear and fruity smell which reminds of apple, citrus, subtle grapefruit and in the background a hint of peach. The flavor of this wine has a light residual sweetness and a clear structure.*

### **Weißburgunder - Pinot Blanc**

Reverchon – Germany – 12,6% Vol.

*"Delicate" and "pure" are two words that come to mind when first tasting this lovely Pinot Blanc. Lemon, beeswax and mineral are displayed on the palate, with elegant hints of pink grapefruit and a subtle aroma of fresh nuts.*

### **Regent**

Brogsitter – Germany - 13,5% Vol.

*This beautiful wine has an intense red color with ruby red reflections. Its aroma is spicy with flavors of dark, ripe berries and cherries as well as berry fruit with delicate hints of dried meadows. Harmonious acidity, melt and a gentle finish.*

### **Château des Gavelles Rosé**

Côteaux d'Aix-en-Provence - France - 11.8% Vol.

*A medium peachy pink color in the glass, this wine has an alluring nose of cranberry, hibiscus, and a hint of "iodé" which is the local term for the smell of the sea. In the mouth it has bright, but not steely acidity, with an average mouthfeel, and primary flavors of cranberries, lime, rosehips, and rose petals. It finishes clean and with a small hint of sea air creeping in again.*

## ***Gourmet Chat***

"Let food be thy medicine and medicine thy food" [Hippocrates]



AVALON FRESH™

Avalon Fresh<sup>SM</sup> allows our guests to guiltlessly indulge in creative dishes that combine surprising flavors with a dash of innovation. With the philosophy of procuring the freshest ingredients to create inspired vegetarian and vegan dishes, Avalon Fresh brings the passing landscape to your plate for a fulfilling and healthful dining experience.

 = Vegan or vegetarian

 = Local specialty



## **Bread & Dips**

Freshly baked bread with butter and our dip of the day

## **Amuse Bouche**

Salmon praline

## **Appetizers**

Smoked duck breast

*On celery salad, mango confit and seasonal leaves*

Cauliflower chili salad 

*With mustard vinaigrette and sun dried cranberries*

## **Soups**

Ochsenschwanzsuppe 

*Clear oxtail soup with vegetables, brandy, herbs and cheese stick*

Green pea cappuccino  

*Creamy green pea soup with cream foam*

## **Intermezzo**

Lobster Newburg

*Baked lobster tail with cream, mustard and egg on saffron risotto*

Spinach gnocchi 

*Sautéed in sage, served with fried beetroot*

## **Entrées**

Forelle Müllerin 

*Fillet of Trout with sautéed cucumbers, steamed parsley potatoes and lemon butter sauce*

Whole roasted Angus beef tenderloin

*With sauce Béarnaise, baby vegetables and potato celeriac gratin*

Arugula risotto 

*With white wine, onions, garlic and grilled taro roots*

### **Alternative Choices**

*Alternatively, you can order the Avalon Caesar Salad as appetizer or main course, grilled chicken breast, grilled beef tenderloin or grilled salmon with the side dish of the day.*



## List of Allergens

### Bread & Dips

Fresh-baked bread, with butter and our dip of the day d, g, i

### Amuse Bouche

Salmon praline c, g, i

### Appetizer

Smoked duck breast i, j

*On celery salad, mango confit and seasonal leaves*

Cauliflower chili salad  i, k

*With mustard vinaigrette and sun dried cranberries*

### Soups

Ochsenschwanzsuppe  a, d, g, i, j

*Clear oxtail soup with vegetables, brandy, herbs and cheese stick*

Green pea cappuccino  a, d, j

*Creamy green pea soup with cream foam*

### Intermezzo

Lobster Newburg a, d, e, g, i, k

*Baked lobster tail with cream, mustard and egg on saffron risotto*

Spinach gnocchi  a, g, i

*Sautéed in sage, served with fried beet root*

### Entrées

Forelle Müllerin  c, g, i

*Fillet of Trout with sautéed cucumbers, steamed parsley potatoes and lemon butter sauce*

Whole roasted Angus beef tenderloin a, d, g, i, j, k

*With sauce Béarnaise, baby vegetables and potato celeriac gratin*

Arugula risotto  d

*With white wine, onions, garlic and grilled taro roots*

### Alternative Choices

Caesar salad a, c, d, g, k

Chicken or beef g

Salmon c, g

a = eggs / b = peanuts / c = fish / d = cereals containing gluten (wheat, rye, barley, oats, spelt, kamut/khorasan or their hybrid strains) / e = crustaceans / f = lupines / g = milk and milk products (including lactose) / h = nuts (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio, macadamia nut and Queensland nut) / i = Sulphur dioxide and sulfites at concentrations of more than 10mg/ j =celery / k = mustard / l = sesame seed / m = soy, soybeans / n = molluscs