

LONG TABLE DINNER

GERMANY

Friday, November 24

M E N U

Upon arrival, begin your experience with a specialty cocktail

STARTER

CONSOMMÉ DOUBLE

Savor the depth of flavour in our Consommé Double, accompanied by braised leek and bone marrow dumplings

SCHWEINHARDT-WEISSBURGUNDER

A popular summer wine, with aromas reminiscent of nuts, quince, pear or apple

MAIN COURSE

LEEK AND CARROT ROASTED DUCK

Roasted Duck with leeks and carrots, served alongside potato dumplings, braised leeks, red cabbage, white asparagus, and a savory jus

ANDREAS BENDER-PINOT NOIR

Full of bright red fruit flavours, it is not heavy or oaky, showing the true, fresh potential of the variety

DESSERT

GERMAN STOLLEN

Enjoy the holiday spirit with our German Stollen, accompanied by luscious vanilla sauce, candied plums, and a delightful crunchy caramel topping

Artisan breads and butter served with main course

Please note: The Long Table Dinners are 18+ events. We kindly request no substitutions. If there is an allergy, please let us know in the comment box when purchasing tickets and we will do our best to accommodate. Tickets are non-refundable.