

## Waldhof aperitif

### A glass of Ca del Bosco Franciacorta

#### Cuvee Prestige

The Cuvée Prestige Franciacorta has a brilliant light yellow colour.

Scent of ripe peaches, apples and fine flower aromas

**Euro 11.00**

## Milan's wine recommendation

### Sauvignon "Lafoa"

#### Schreckbichl Winery

Emphasized by a great and powerful structure.

This finesse-rich wine contains very ripe fruit notes of honey and peach. The taste is very intense, persistent and dry.

**Euro 47.00**

### Cabernet Sauvignon Riserva Quintessenz

#### Kaltern Winery

intense ruby red

emphatically spicy nose with cinnamon and undergrowth, some chocolate and blackberry powerful but fine-grained tannin on the palate, which gives the wine length; powerful finish with fine tobacco and liquorice notes

**Euro 58.00**

## The matching beer

### Batzen Viennarillo

Brewery: Batzen Bräu Bolzano  
Beer style: Vienna, Dry Hopped  
Degree: 4,8 Vol. %  
Aroma: Citrus fruits, mango, apricot  
Taste: Tropical fruits, light malty  
Goes well with: Aperitif, fish dishes, fruit ice cream

**Euro 6.00**



# Menu

Autumn salad  
forest fruit dressing | Tropea onions  
pumpkin seed oil

xxx

Variation of wild mushrooms  
buffalo mozzarella  
homemade grissini

or

Homemade pasta  
"aglio, olio, peperonico"  
sautéed prawns

or

Roast beef  
Jerusalem artichoke | truffle hollandaise  
paprika

xxx

Purple cauliflower soup  
walnut oil | croutons

or

Orange | passion fruit | **drink**

xxx

Cheese dumpling  
nut butter | parmesan | tomatoes

or

Saddle of Duroc pork  
caraway jus | sweet potatoes  
carrots | broccoli

or

Codfish  
crustacean fumet | sweet potatoes  
carrots | broccoli

xxx

Karuna milk chocolate mousse  
finely garnished

or

Raspberry and Tonka bean sorbet

xxx

Cheese selection

vegetarian menu =



Der Waldhof, 3<sup>rd</sup> January 2025