

# Candle Light Dinner

## In Love

We hope you have a nice Evening in our Hotel!

The finest Culinary Romance  
In our Country – Style Ambience.

### The Menu:

Amuse Bouche



Salmon Variations “Jagdhof Style”  
with Avocado, Orange, Walnut and fresh Herbs



Wittgensteiner Herbs Soup  
with Mini Egg



Waldberry Sorbet  
with sparkling wine



Wittgensteiner Pork Filet  
with mashed Carrots, Beans and Shallots

or

Pikeperch Filet – cross fried –  
with mashed Carrots, Beans and Shallots



Expedition by the Patisserie of our Kitchen

59,00 € per Person

**...Our Serviceteam has selected for You many  
special  
Wines for the Candle Light Dinner...  
...Everyone is trop a treat...  
...for mind and soul...**

### **Wine Recommendation**

#### **White Wine**

2014 Gemischter Satz / Austria  
Wieninger, Bio Wine

54,-

2013 Sauvignon Blanc / South Africa  
Vergelegen

58,-

#### **Red Wine**

2014 Lirac Rouge, Fance  
Château Mont-Redon, Abeille Fabre

49,-

2010 Rioja, CVA Reserva / Spain  
La Tercera, (Ausgezeichnet with 93 Parker Punkten)

87,-

### **Digestif Recommendation**

Lantenhammer Obstbrände

**...Williams ...Apricot ...Blackthorn ...Rowan Berry ...Raspberry ...**

6,80 EUR / 2cl