

Midweek Quick Gourmet

From now on you can enjoy a new special at Restaurant Lafleur. Our **Midweek-Quick-Gourmet** offers you always in the middle of the week the best of our culinary offer and the treasure troves of our wine cellar:

3 courses, either from the tasting menu or the vegan menu and **6 sensational wines**, selected by our Chef Sommelière **Alexandra Himmel**. Enjoy a special gourmet experience with the fabulous creations of our 2-starred chef **Andreas Krolik**, accompanied by an exquisite selection of our best wines. The price includes the 3-course menu, all served wines as well as mineral water and coffee.

The midweek gourmet menu can only be booked in advance.

Degustation Menu

Amuse-Bouche	Champagne Louis Roederer Brut Rosé (0,1l)
Roasted Carabinero with Macadamia, Tandoori-kaffir lime leaf sauce, peas, cauliflower cream and spicy pineapple	2001 Hochheimer Hölle Riesling Auslese trocken, Weingut Künstler – Rheingau (0,1l) 2001 Cuvée Frédéric Emile Riesling Domaine Trimbach – Alsace (0,1l)
Rack of lamb with Espelette-olive crust and lamb neck confit, bell pepper jus with salt lemon, artichoke, bell pepper chutney, fennel juice and wild garlic cream	2001 Sassicaia Magnum Tenuta San Guido - Bolgheri (0,1l) 2001 Château Lafleur Magnum - Pomerol (0,1l)
Marinated strawberries, rhubarb, sheep yogurt from Hofgut Kapellenhof, sorrel, strawberry-rhubarb ice cream, candied ginger and Breton shortcake	Graham´s 20 Years Tawny Port - Douro (0,05l)

Preis: € 290,-
Alle prices in Euro, incl. VAT
Small changes in the menu are possible.

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Vegan Menu

Amuse-Bouche	Champagne Louis Roederer Brut Rosé (0,1l)
Pickled asparagus salad with radish, cucumbers, semi-dried honey tomatoes, juice of Frankfurt green herbs, focaccia croutons and cress	2001 Hochheimer Hölle Riesling Auslese trocken, Weingut Künstler – Rheingau (0,1l)
Wild mushroom ravioli and gourmet mushrooms from the Offenbach mushroom manufactory Kroll, fake artichoke pasta and parsley in mushroom broth	2001 Cuvée Frédéric Emile Riesling Domaine Trimbach – Alsace (0,1l)
Heart cherries with hazelnut kernel, mousse of Original Beans organic chocolate, nougat cream, sour cherry juice, Taunus spruce shoot ice cream and cocoa-hazelnut brittle	2001 Sassicaia Magnum Tenuta San Guido - Bolgheri (0,1l)
	2001 Château Lafleur Magnum - Pomerol (0,1l)
	Graham´s 20 Years Tawny Port - Douro (0,05l)

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