

WOONGTREE

AMUSE BOUCHE

Wine match recommendation: Blondie & Co bubbles \$18

STARTERS

WALDORF SALAD WITH SMOKED SALMON

Apple, celeriac & walnut salad

Wine match recommendation: Blondie 2025 \$15

OR

CHICKEN VOL AU VENT

Creamy chicken ragout in crisp puff pastry case

Wine match recommendation: Gewurtz 2022 \$16

MAINS

PORK SAUSAGES

with sauerkraut, kartoffelknodel (potato dumplings) & dark beer sauce

Wine match recommendation: Pinot Gris 2025 \$16

OR

SLOW COOKED LAMB SHOULDER JÄGER ART

with wild mushroom sauce, braised red cabbage & homemade Spätzle

Wine match recommendation: Pinot Noir 2020 \$22

DESSERTS

APFEL MAULTASCHEN

Apple turnovers, baked in cinnamon cream served warm with vanilla
ice cream

*Wine match recommendation: 1401 Late Harvest Gewurztraminer
2023 \$18*

OR

BLACK FOREST GATEAUX

Dark chocolate sponge macerated with Kirsch schnapps, cherries and
cream

Wine match recommendation: Tickled Pink Late Harvest 2025 \$18

*This menu has been carefully curated and will be served as published. Regrettably
we are unable to cater to any special dietary requirements or offer substitutions.*