



Green
House
Aries

Menu

Amouse bouche

BRAN / GOOSEBERRY / SOUR MILK

CASTILLO STARS PARELLADA „TOUCH OF ROSE”
PINOT NOIR, GARNATXA

Appetizer I

DUCK / BEETROOT / MUSTARD

1924 CHARDONNAY
CHARDONNAY

Appetizer II

SUCKLING PIG / QUINCE / YOGURT

WINNICE RYMANÓW ROUGE
CABERNET CORTIS, LEON MILLOT, REGENT

Intermezzo

CHOKEBERRY / KVASS

Main course I

LOBSTER / COCONUT / ROMANESCO

KGERARD DUPLESSIS CHABLIS
CHARDONNAY

Main course II

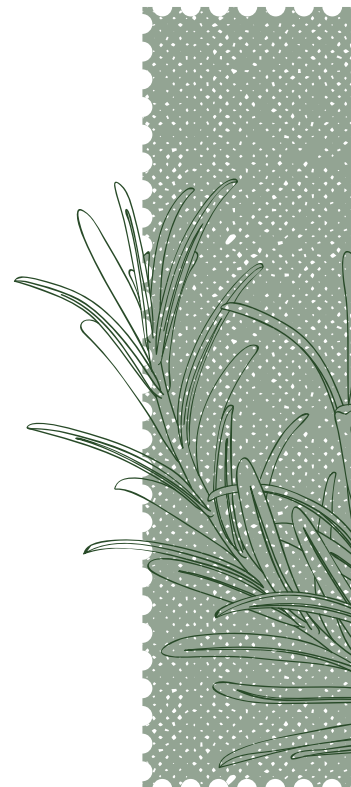
LAMB / WHEAT / SNAILS / FIG

FINCA BACARA TABA
MONASTRELL

Dessert

JERUSALEM ARTICHOKE / MALT / BUCKWHEAT

LA FLEUR RENAISSANCE
SAUVIGNION BLANC, SEMILLON



Please ask your waiter for allergen information.