



SCHLOSS LAUFEN | ERLEBNIS AM RHEINFALL

GOURMET FESTIVAL MENU SCHAFFHAUSER BLAUBURGUNDERLAND

May 2019
as of 18:00

Federweisser 2017
Baumann Weingut, Oberhallau

Poached salmon
on tarragon risotto with asparagus salad
and hollandaise sauce

Chardonnay 2016
WeinStamm, Thayngen

Pea and mint soup
with chicken rilette (pâté) in a violet potato

Hedinger Blanc de Blancs
Hedinger Weingut & Kellerei, Wilchingen

White tomato sorbet
with old aceto balsamico

RhyPasso Pinot Noir 2016
GVS Weinkellerei, Schaffhausen

Fillet of beef in a spring herb jacket
on bacon and artichoke confit
with truffle potato purée
and fried lettuce

Riesling-Silvaner 2016 Keltergold
Weingut Florin, Stein am Rhein

Strawberry and olive sorbet
with a small white chocolate cake
and rhubarb crema catalana

5-course menu with wine accompaniment CHF 99.00
5-course menu without wine accompaniment CHF 83.00