

# DUKE

RESTAURANT

**Our menu suggestion  
from chef Florian Glauert**

**- daily served from 6 pm -**

**Parfait of goat cheese with honey brittle,  
tomato salad and star anise vinaigrette**

2009 C.A.I. Riesling Kabinett  
Winery Immich Batterieberg, Moselle

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**Warm Maine lobster with baked falafel,  
cauliflower and crunchy yogurt,  
kaffir lime emulsion**

2010 Edelacker Weissburgunder  
Großes Gewächs  
Winery Pawis, Saale-Unstrut

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**Neck of Iberico porc cooked in vacuum  
with sweet corn, white pepper and lavendeljus**

2007 La Llopetera, Pinot Noir  
Escoda Sanahuja, Conca de Barbera, Spain

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**Sorbet à la Mauresque**

Espresso Martini

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**„Planetarium Tropicana“**

2008 Semillon, Noble Late Harvest  
Nelson Estate, Paarl, South Africa

<b>Menu</b>	<b>62 €</b>
<b>Menu included the wines</b>	<b>99 €</b>
<b>3 course menu</b>	<b>39 €</b>

