SORRISO

INTERNATIONAL
FINE DINING

MENU

HIRAMASA & SALMON
GRAVED • SAVOY • DASHI • BUTTERMILK
Sauvignon Blanc II / 2024 / Pfalz / Von Winning
***

WILD MUSHROOMS
BEIGNET • LEEK • CELERY • SHIITAKE • SHIMEJI
Chardonnay / Edition Calcaire / 2025 / Languedoc-Roussillon / Pays d'Oc IGP / Laroche
***

SCALLOP & RED PRAWN
BISQUE • ENOKI • PEAS • MANGO • PIMENT D'ESPELLETE
Cortese di Gavi / Tenuta Santa Seraffa / 2025 / Piemont / Comune di Gavi DOCG / Torlonia
***

WHITE HALIBUT
SAUCE CHORON • CARROT • ZUCCHINI
Chablis / Le Finage / 2024 / Burgund / Chablis AOP / La Chablisienne
***

OLIVE
KALAMATA OLIVE • YUZU • ROSEMARY
Spiced Olive Martini
***

FRENCH GUINEAFOWL
SHALLOT • POTATO • FERMENTED GARLIC
Barolo / Nebbiolo / 2021 / Piemont / Barolo DOCG / Beni di Batasiolo
***

HAZELNUT
CHOCOLATE • SALTED CARAMEL • NOUGAT • CURRANT
Sherry / Pedro Ximenez / Jerez-Xérès-Sherry - DOP / Bodegas Barbadillo
***

TÊTE DE MOINE
DARK GRAPES • MACADAMIA
Portwein / Fine Tawny Port / Douro DOC / Taylor's

5-COURSE-MENU	without Scallop / Selection: Halibut or Guinea Fowl / Selection: Hazelnut or Tête	115
Wine pairing or Non-alcoholic beverage pairing		75
6-COURSE-MENU	without Scallop / Selection : Hazelnut or Tête d.	145
Wine pairing or Non-alcoholic beverage pairing		95
7-COURSE-MENU	Selection: Hazelnut or Tête d.	175
Wine pairing or Non-alcoholic beverage pairing		110
8-COURSE-MENU	ALL IN	195
Wine pairing or Non-alcoholic beverage pairing		125

Alle Preise in Euro und inklusive gesetzlicher Mehrwertsteuer. Bei Fragen zu Allergenen und Unverträglichkeiten, wenden Sie sich bitte an unser Personal