



Tonight's wines

Landgraf von Hessen Riesling

Prinz von Hessen – Germany - 12.0% Vol.

A typical Rheingau Riesling with a lively pale-yellow color and light green reflexes. A juicy wine with a fresh, clear and fruity smell which reminds of apple, citrus, subtle grapefruit and in the background a hint of peach. The flavor of this wine has a light residual sweetness and a clear structure.

Weißburgunder - Pinot Blanc

Reverchon – Germany – 12,6% Vol.

"Delicate" and "pure" are two words that come to mind when first tasting this lovely Pinot Blanc. Lemon, beeswax and mineral are displayed on the palate, with elegant hints of pink grapefruit and a subtle aroma of fresh nuts.

Regent

Brogsitter – Germany - 13,5% Vol.

This beautiful wine has an intense red color with ruby red reflections. Its aroma is spicy with flavors of dark, ripe berries and cherries as well as berry fruit with delicate hints of dried meadows. Harmonious acidity, melt and a gentle finish.

Château des Gavelles Rosé

Côteaux d'Aix-en-Provence - France - 11.8% Vol.

A medium peachy pink color in the glass, this wine has an alluring nose of cranberry, hibiscus, and a hint of "iodé" which is the local term for the smell of the sea. In the mouth it has bright, but not steely acidity, with an average mouthfeel, and primary flavors of cranberries, lime, rosehips, and rose petals. It finishes clean and with a small hint of sea air creeping in again.

Gourmet Chat

"Let food be thy medicine and medicine thy food" [Hippocrates]



AVALON FRESH™

Avalon FreshSM allows our guests to guiltlessly indulge in creative dishes that combine surprising flavors with a dash of innovation. With the philosophy of procuring the freshest ingredients to create inspired vegetarian and vegan dishes, Avalon Fresh brings the passing landscape to your plate for a fulfilling and healthful dining experience.

 = Vegan or vegetarian

 = Local specialty



Bread & Dips

Freshly baked bread with butter and our dip of the day

Amuse Bouche

Salmon praline

Appetizers

Smoked duck breast

On celery salad, mango confit and seasonal leaves

Cauliflower chili salad 

With mustard vinaigrette and sun dried cranberries

Soups

Ochsenschwanzsuppe 

Clear oxtail soup with vegetables, brandy, herbs and cheese stick

Green pea cappuccino  

Creamy green pea soup with cream foam

Intermezzo

Lobster Newburg

Baked lobster tail with cream, mustard and egg on saffron risotto

Spinach gnocchi 

Sautéed in sage, served with fried beetroot

Entrées

Forelle Müllerin 

Fillet of Trout with sautéed cucumbers, steamed parsley potatoes and lemon butter sauce

Whole roasted Angus beef tenderloin

With sauce Béarnaise, baby vegetables and potato celeriac gratin

Arugula risotto 

With white wine, onions, garlic and grilled taro roots

Alternative Choices

Alternatively, you can order the Avalon Caesar Salad as appetizer or main course, grilled chicken breast, grilled beef tenderloin or grilled salmon with the side dish of the day.



List of Allergens

Bread & Dips

Fresh-baked bread, with butter and our dip of the day d, g, i

Amuse Bouche


Salmon praline c, g, i

Appetizer

Smoked duck breast i, j
On celery salad, mango confit and seasonal leaves

Cauliflower chili salad  i, k
With mustard vinaigrette and sun dried cranberries

Soups

Ochsenschwanzsuppe  a, d, g, i, j
Clear oxtail soup with vegetables, brandy, herbs and cheese stick

Green pea cappuccino  a, d, j
Creamy green pea soup with cream foam

Intermezzo

Lobster Newburg a, d, e, g, i, k
Baked lobster tail with cream, mustard and egg on saffron risotto

Spinach gnocchi  a, g, i
Sautéed in sage, served with fried beet root

Entrées

Forelle Müllerin  c, g, i
Fillet of Trout with sautéed cucumbers, steamed parsley potatoes and lemon butter sauce

Whole roasted Angus beef tenderloin a, d, g, i, j, k
With sauce Béarnaise, baby vegetables and potato celeriac gratin

Arugula risotto  d
With white wine, onions, garlic and grilled taro roots

Alternative Choices

Caesar salad a, c, d, g, k

Chicken or beef g

Salmon c, g

a = eggs / b = peanuts / c = fish / d = cereals containing gluten (wheat, rye, barley, oats, spelt, kamut/khorasan or their hybrid strains) / e = crustaceans / f = lupines / g = milk and milk products (including lactose) / h = nuts (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio, macadamia nut and Queensland nut) / i = Sulphur dioxide and sulfites at concentrations of more than 10mg/ j =celery / k = mustard / l = sesame seed / m = soy, soybeans / n = molluscs