

Proposed wines

White

*Weissburgunder 2014 Trocken, Kilian Hunn, Baden,
Germany
5,75 by the glass 26,50 by the bottle*

*Riesling Kabinett Feinherb 2015, Schloss Reinhartshausen,
Rheingau, Germany
5,75 by the glass 26,50 by the bottle*

*Riesling Jubilee 2008, Hugel, Alsace, France
60,00 by the bottle*

*Meursault "Les Clous" 2013, Bouchard Père & Fils, Burgundy,
France
65.00 by the bottle*

Rosé

*Mathilda 2015, Tournon, M. Chapoutier, Victoria, Australia
5,75 by the glass 28,50 by the bottle*

*Rosé Clarette 2013, Knipser, Pfalz, Germany
34,50 by the bottle*

The Lobster Menu

*Terrine of lobster and marinated salmon with
marinated watermelon and cocktail sauce*

*Creamy lobster soup
and crostini with tartar of lobster and scallops*

*Slow cooked calibaut-filet with lobster
and tea of lobster coulis, saffron and dashi*

Half a lobster Thermidor

*Fresh red fruits with Limoncello parfait, sabayon
and sorbet ice cream of red fruits*

*Menu 67,50 per person
Wine arrangement 30,00 per person*

de Hamert, July and August 2016