



AVALON PANORAMA

Tonight's Included Drinks at the Table . . .

White wine	RIESLING ANSELMAN <i>Well balanced, refreshing dry white wine</i>
Rosé wine	ROTHERBST <i>An Excellent light dry Rosè wine</i>
Red wine	HILL ZWEIGELT <i>Dark red wine, develops distinct aromas</i>
Beer	BECKS DRAFT BEER
Soft Drinks	COCA COLA , (regular, zero or light), SPRITE, ORANGE JUICE

For the Special Occasion . . . Our Maître d' Laszlo Konkoly recommends the following wines from our Wine Menu:

White	MOSEL, LEIWENER LAURENTIUSLAY RIESLING DRY /WEINGUT GRANS-FASSIAN/ .	per bottle € 45.00
	<i>Characteristics:</i> A extraordinary Riesling with very fine aromas of Peach and Mango. Full-bodied with light mineral notes. Excellent acidity. <i>Features:</i> The Grans-Fassian winery founded in 1624, is situated next to the bend in the river Mosel between Leiwen and Trittenheim, one of Germany's most beautiful landscapes. Here wines are produced with uncompromising measures, as only is done along the Mosel: an intensive fruit of fine elegance with not too much alcohol but also - as known from Auslese and Eiswein - high quality wines of an overpowering fullness and sensational richness <i>Recommendation:</i> Perfect with Fish and Seafood Alcohol 12.0% , Acidity 4.0 g/l, Sugars 1.3 g/l	0.75 l bottle
Red	BADEN, SELEKTION "S" SPATBURGUNDER - DRY /FRANZ KELLER, SCHWARZER ADLER/	per bottle € 39.00
	<i>Characteristics:</i> It is a full-bodied, powerful Pinot, with an aroma of dark berry fruit, fine tannins, a firm mineral structure and a long finish. <i>Features:</i> The Franz Keller family is based in Baden on the edge of the Black Forest where Germany's culinary revolution is focused. The family has a wineestate making wine from both its own vineyards in the Kaiserstuhl as well as buying in grapes from other small family-owned vineyards. <i>Recommendation:</i> Try this wine with lamb, beef or game. Alcohol 13.0% , Acidity 4.5 g/l, Sugars 1.9 g/l	0.75 l bottle

In case you would like to finish your bottle at the bar at a later stage don't hesitate to let your waiter know, - your wine will be waiting for you there.

Today's Specialty:



"PARFAIT" - Parfait (pronounced) is a French word literally meaning "perfect" commonly employed to describe a kind of frozen dessert, beginning in 1894.
In France, parfait refers to a frozen dessert made of sugar syrup, egg, and cream.
In The United States, parfait refers to either the traditional French-style dessert or to a popular variant, the American parfait, made by layering parfait cream, ice cream, and/or flavored gelatins in a tall, clear glass, and topping the creation with whipped cream, fresh or canned fruit, and/or liqueurs. In the northern United States, parfaits may also be made by using dairy yogurt layered with nuts or fresh fruits such as peaches, strawberries, or blueberries.

WELCOME DINNER



AMUSE BOUCHE

Greetings from the Kitchen

Appetizer **"SALADE COMPOSÉE"** - Green Leaves with Pears, Walnuts and Fourme de Ambert

Soups **BEEF CONSOMME** - with Semolina Dumplings
----- or -----
CREAM OF HERBS DE PROVENCE - with Smoked Salmon

Hot Appetizer **PAN FRIED SCAMPI** with Champagne Risotto

Sorbet **ORANGE SORBET WITH CAMPARI**

Main Course **SLOW ROASTED VEAL LOIN** - with Morel Mushroom Sauce
Served with Truffled Mashed Potatoes and Vichy Carrots
----- or -----
CRISPY PAN FRIED FILLET OF SEA BASS on Light Pommery Mustard Sauce
Served with Wild Rice and Fennel
----- or -----
VEGETABLE GRATIN - with Potato Noodles

Dessert/Cheese **VANILLA PARFAIT** - with Fruit Couli
----- or -----
RHUBARB RAGOUT - with Vanilla Ice Cream,
Served with Whipped Cream and Strawberry Sauce
----- or -----
FRESH SLICED FRUITS
----- or -----
CHEESE PLATTER - Reblochon de Savoye, Paladin and Emmentaler
Served with Crackers, Nuts and Grapes



Coffee / Tea **COFFEE** - Regular or De-cafeinated

----- or -----
TEA

Always available for you . . . **CEASAR'S SALAD**

Standing Orders ----- or -----
GRILLED FILLET OF CHICKEN BREAST -
Served with Truffled Mashed Potatoes and Vichy Carrots

----- or -----
GRILLED SALMON FILLET on Light Pommery Mustard Sauce
Served with Wild Rice and Fennel

----- or -----
RUMPSTEAK OF BEEF - served with Baked Potato and Vichy Carrots