



VILLA RICHTER

Piano Nobile

Dinner with a View

Starter

Bluefin tuna with avocado, bacon, beetroot and saffron syrup

Bourgogne Cuvée Prestige 2006, Caves des Hautes Côtes, "Barrigue"

Warm starter

Veal sweetbreads with a red onion, artichoke and mushroom marmalade

"CYGNUS" 2006, Nové Vínarství (Cuvée Sauvignon, Ryzlink rýnský)

Main Course

Royal Anjou pigeon with ravioli, baked apple marmalade, grapes and raisin jus

Les Grands Augustins 2006, Tardieu Laurent

Dessert

Manjari chocolate mousse with mango sorbet

Château Cousteau 2005, Cadillac



16th September 2009