

Wedding menu

of

Petra and Harald



Amuse



*Rosemary smoked warm speckled trout
with lime-ginger-sauce and salad*



*Ramsons soup
with warm rabbit parfait*



*Fillet of veal in pastry with morel sauce,
asparagus with hollandaise sauce and new potatoes*



*Omelette surprise
with strawberry salad and mint*

Vine:

*2005er Pinot Grigio DOC
Cantina Borgo Magredo*

*2004er Semmillon Chardonnay
Rosemount Estate*

*2004er Trollinger & Lemberger, QbA
Weingut Graf Adelmann*

*2004er Beaujolais Villages Chameroy
Louis Latour*

WELCOME HOTEL MESCHEDE / HENNESEE
Meschede, 09. June 2007