

MENU OF SPICES

Spices have already played an important role in mediaeval times. As basis for medicine and for conservation purposes, spices were traded as **valuable good**. **Cinnamon, star anise, cardamom** among others are not exclusive ingredients anymore. Nonetheless, their use is still of great importance. This was a good reason for our chef de cuisine Wolfgang Keller to become a Sommelier of Spices.

For this we have created our five course menu of spices: Wolfgang combined with the team, for example, a basil cream soup with bay potatoes and clove. The flowery and eucalyptus-like aroma of the basil forms a wonderful contrast to the Laurel with its strong and full-flavoured aroma. Experience this intensive menu with its **diverse aromas** and dream with it for an evening in distant lands.

COMPONENTS

One glass of sparkling wine from our AXICA Signature line
3 course menu - vegetarian & vegan options are also available
AXICA Signature wine and non-alcoholic beverages
Juices, AXICA table water still & sparkling
Coffee and AXICA praline
Staff included

APPETIZER

Salmon with star anise and cinnamon blossom I candied fennel I buttermilk jelly and tomato-licorice sugo

INTERMEDIATE COURSE

Basil cream soup I potato with bay leaf and clove

INTERMEDIATE COURSE

Involtini of free-range chicken with lime I almond risotto I moroccan lemon and Sechuan pepper

PRICE

3 Course Menu per person 135,00 € netto (excl. VAT)	5 Course Menu per person 190,00 € netto (excl. VAT)
4 Course Menu per person 150,00 € netto (excl. VAT)	Buffet per person 135,00 € netto (excl. VAT)

MAIN COURSE I MEAT

Brisket with rosehip I parsley I banana and mustard foam

MAIN COURSE I VEGETARIAN OR VEGAN

Smoked vegetables with rosehip I parsley banana and mustard foam

DESSERT

Tonka bean crème brulée with chocolate-chipotle ice cream I beetroot

Status: September 2020



 **AXICA**
EVENTS & CATERING

