

VILLA SANDUDDEN



# M E N U

*A Four-Course Tasting · with Wine Pairings*

## \* STARTERS \*

### **THE HOUSE WHITE SKAGEN WITH HORSERADISH, LEMON & TROUT ROE**

A fresh, luxurious mouthful where salt, acidity and gentle heat play in concert — a silken prawn skagen brought to life by lemon and a delicate bite of horseradish.

#### WINE

Deiss Engelgarten 2023

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### **NETTLE SOUP WITH BAKED CHICKEN TERRINE**

Like a woodland walk in the first warmth of spring — intense nettle meets mild, slow-baked chicken in perfect balance.

#### WINE

Champagne — Valentin Leflaive, Cramant Grand Cru

## \* MAIN COURSE \*

### **BEEF TENDERLOIN WITH BLACK PEPPER SAUCE, CHARRED SPINACH, CRISPY ONION & SHALLOT**

A rich and generous dish where the heat of the pepper meets the tenderness of the beef, balanced by greens and crunch, with a nutty note of aged cheese.

#### WINE

Brancaia Ilatraia 2021

## \* DESSERT \*

### **CHOCOLATE MOUSSE WITH BLACKBERRY CREAM**

Fresh blackberries, chocolate crumble and mint ice cream.

#### WINE

Rabl Eiswein 2022

CREATED BY OUR HEAD CHEF

**Simon**