



# B A Y L E A F

„The combination of food and cocktails“

## Food Pairing

Food	Cocktail
<b>Salmon Tatar</b> purple mustard green apple caper tempura	<b>Fennelman</b> Beefeater fennel seeds Lillet Blanc Aperol
<b>Catch of the day</b>	<b>Surprise</b>
<b>Suckling Pig</b> loin Px Sherry, sauerkraut brown bread	<b>Wild Apple</b> Wild Turkey peanut, apple White-Port-Onion
<b>Sorrel</b> white chocolate almond rhubarb	<b>Orange Hut</b> Espolon Blanco vanilla, orange Aperol

Three course Pairing Menu - **55 €** | without Pairing - **35 €**  
non alcoholic pairing - **50 €**

Catch of the Day - **daily price** | Pairingdrink + **5 €**  
Cheese from Affineur Waltmann - **4 €** a piece

If there are any allergies, please contact us and we will assist you.  
All prices include value added tax.