

# Seasons Special in March

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**Magma**  
GERMAN WINE BISTRO

Black saltwater mussels are a popular and traditional seasonal seafood dish in Germany. Traditionally prepared with root vegetables & white wine, it is mostly accompanied as well by a nice German white wine itself, like a Weissburgunder (Pinot Blanc), Grauburgunder (Pinot Gris), Mueller-Thurgau, Silvaner, Chardonnay or a dry Riesling. In former times, without proper cooling methods, living mussels were the only seafood item that could be delivered some hundred kilometers far away. But this was only possible in the cold months. Following this tradition, still today only the months with an "R" in their name (September to April) are the season for mussels in Germany.

*Black Mussels (1/2 kg) with fresh herbs and flavorful root vegetables in a stock of butter and white wine*



*S\$32++*



We highly recommend the following wines to your traditional German delight:

Luetzkendorf (Saale-Unstrut) 2007 "Karsdorfer Hohe Graete" PINOT BLANC dry	58 S\$++ (271)
Proschwitz (Saxony) 2006 "Schloss Proschwitz" PINOT GRIS barrique dry	82 S\$++ (542)
Juliusspital (Franconia) 2007 "Wuerzburger Stein" MUELLER-THURGAU dry	46 S\$++ (222)
Schloss Castell (Franconia) 2007 "Schlossberg" SILVANER "Grosses Gewaechs (Grand Cru)	98 S\$++ (339)
Simon-Buerkle (Hess.Bergstrasse) 2006 "Hoellberg" CHARDONNAY SL barrique dry	58 S\$++ (381)
Keller (Rheinhessen) 2007 "Von der Fels" RIESLING dry	81 S\$++ (130)

