

MAGMA GERMAN WINE BISTRO

Indulgence Menu of the Week 08th – 14th March

First

S\$ 16.-

*Delicious vegetable terrine
red pepper coulis & roasted sesame*

Second

S\$ 12.-

*Spicy shrimps chowder
served with steamed & buttered scallop*

Third

S\$ 16.-

*Rolled & poached lemon sole
on sauted fennel vegetables & two coloured rice*

Fourth

S\$ 36.-

*Pan fried veal liver „Berlin Style“
with mashed potato, apple & onion jus*

Fifth

S\$ 8.-

*Chocolate vanilla cheese cake
with warm goose berries*

Get your 3, 4 or 5 course dinner menu for just \$ 29/35/39⁺⁺!

5 courses is just \$ 39⁺⁺,

4 courses (without 1.) only \$ 35⁺⁺,

3 courses (without 1. und 3.) only \$ 29⁺⁺.

Changing weekly!

The single courses are also individually available.

Our house wine starts from \$ 10⁺⁺ per glass (0.15 l)

We highly recommend the following wines:

Johanninger (Rheinhessen)

S\$ 44.00⁺⁺ (805)

2007 SAUVIGNON BLANC dry

Alc. 13.0 % vol., acidity 6.3 g/l, residual sugar 0.4 g/l

Distinctive green flavours, straight, fresh, fruity, mineral

Markus Molitor (Mosel)

S\$ 85.00⁺⁺ (697)

2006 „Brauneberger Mandelgraben“ SPAETBURGUNDER (PINOT NOIR) dry

Alc. 13.5 % vol., acidity 4.8 g/l, residual sugar 1.5 g/l

Fine Flavour of vanilla, full bodied, intensive red wine. Aroma of black currant.