

MAGMA GERMAN WINE BISTRO

Indulgence Menu of the Week 30th January – 5th February 2012

Served for Lunch and Dinner

First

S\$ 16.-

Goose terrine on sauce Cumberland

Second

S\$ 12.-

Beef consomme with pancake strips

Third

S\$ 16.-

Layerd portobello mushroom au gratin on red onion confit

Fourth

S\$ 36.-

Seabream parcel with white wine and marjoram on pilaf rice

Fifth

S\$ 8.-

Chocolate tarte on cherry compote

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)

Match your 5-course Indulgence Menu with the tasting of 5 excellent German wines (0.05 l each) for only additional S\$ 30.00⁺⁺:

- Johanninger (Rheinhessen) „P“ CHARDONNAY/PINOT GRIS/PINOT BLANC dry (404)
- Wittmann (Rheinhessen) Spaetburgunder (Pinot Noir) organic dry (713)
- Bercher (Baden) Spaetburgunder (Pinot Noir) rose Weissherbst dry (690)
- Keller (Rheinhessen) „von der Fels“ Riesling dry (130)
- Markus Molitor (Mosel) „Bernkasteler Badstube“ RIESLING Spaetlese off-dry (107)