

Women's Day
Restoranis Raimond
07.03.2026

Tenuta Ca'bolani Prosecco Rosé, Italy

— APPETIZER —

asparagus/dill/serrano

— FRESH BREAD AND BAKED GOODS —

whipped butter/caramel butter
morning porridge bread/dark rye bread

— FIRST STARTER —

Scallop

cauliflower/shimeji/caper/vanilla

Minuty M Rosé, Château Minuty 2024, Magnum, Provence, France

— SECOND STARTER —

Smoked salmon

avocado/white radish/miso/white wine

„Le Pas du Moine“ Organic Rosé, Château Gassier 2024, Provence, France

FLAVOUR FRESHENER

— MAIN COURSE —

Grilled duck fillet

pumpkin/leek/foie gras/apricot/shiitake

Ars Collecta Grand Rosé Cava Reserva, Codorníu 2022, Catalonia, Spain

— DESSERT —

Valrhona 60%

rosehip/vanilla/muscovado/buckwheat

Garnatxa de L'Emporda, Perelada, Catalonia, Spain

— A WAVE FROM THE PASTRY CHEF —

Petit fours

Head Chef Marko Lumera

4-course dinner with drinks 149 €

4-course dinner without drinks 129 €