



# EASTER EGGSDERIENCE

*No hunting necessary!*



**19 – 22 APRIL**  
FROM 18.00

## BLEND EASTERMENU

our 4-course-menu for a perfect Easter

### MARINATED ANISE SALMON

with asparagus, melon and rose water

### ENTRECÔTE TRANCHES

with roasted asparagus, wild broccoli  
and morrel jus

### PEACH SORBET

### RHUBARB TART

with meringue

**4 COURSES** without drinks ..... **39 €**

**APERITIV** ("Yuzu Spritz") ..... **10 €**

## WINE RECOMMENDATION

White

**MAXIMIN GRÜNHAUS € 40**

Old vines, Riesling

The bouquet is characterized by aromas of yellow-fleshed pome fruits and kefir lime. Fine herbal nuances are added with the typical impressions of red cassis.

Rosé

**VILLA CAVICIANA € 38**

Tadzio, Aleatico

The rose scent of Aleatico is a typical characteristic of the youthfully fresh Tadzio. The volcanic soil contributes a certain spiciness and minerality.

Red

**VILLA CAVICIANA € 38**

Anna, Sangiovese

Fresh and fruity with a slightly spicy taste. In the nose one perceives the aromas of ripe plums and Amarena cherries with some anise and pepper.

For table reservations call 030 2696 2696 or [info@restaurant-blend.com](mailto:info@restaurant-blend.com)