



The big business marketplace

Business for sale more than 15 years

ID 21919

Offer Corporate sales, firm sales, sales

Wine restaurant

What makes a successful gastronomy?

1. The concept: 3 menus, a regional, a seasons and a fish menu as a 3 or 4 course menu. Each menu is developed with the appropriate wine accompaniment and expertly advised.
2. The ambience: tradition is designed in a modern way, the furnishings in the half-timbered house are designed in such a way that it promotes well-being. Every guest should slow down, as recommended by the Slow Food philosophy.
3. The kitchen: A creative cross-over cuisine inspired by local European cuisine and Asian flavors. Handmade with quality ingredients, in top quality and prepared with a lot of taste.
4. The service: High consulting expertise in food and wine. Service staff not only friendly, but also happy at work
5. Feeling good to the end: A guest smiling at the farewell tells us about us, writes about us on social networks and comes back to us.

[Corporate sales](#)

Region 51, Germany

Entry in own name

More informations and contact

www.biz-trade.eu/ma-21919.htm