



GRUPO GOLDEN DOOR®

Entertainment · Restaurants · Bars

New Golden Door Highlight: Two Viennese guys at Sazón

Related to the preparations for the opening of a new Golden Door location in Berlin the group hosts two special guests in kitchen and service of restaurant Sazón. Grupo Golden Door presents two young gastronomes with an own menu and special wine recommendation within a three week stay at Sazón.

This will be accompanied by a shooting programme in context of a new "starting a new life" serial for a big German TV station. The story is centred on Christoph and Cube, 2 proactive and inspired young guys from Vienna who are working in gastronomy „cuisine + guest attention“ for a long time and are right now looking for a new opportunity and challenge away from home.

Their journey starts in Vienna, leads to Berlin, shortly stops in Palma, and finally establishes itself in Berlin. Currently we are witnessing the second phase, where both have to settle in the Golden Door world.

Golden Door offers all freedom to prove themselves and show what they can achieve in form of a platform to present their own culinary program as addition to the Sazón concept.

The Viennese program was culinarily created by Christoph and perfectly presented to the guest by Cube - of course with a generous dose of the typical Viennese charm.

Everyone curious to get to know the two of them is invited to visit Sazón within the following three weeks. Reservations at T. 971 72 08 17 or at www.grupogoldendoor.com - there you also find all additional details.

Special menu: Vienna at Sazón - Austrian-Mediterranean-Asian Fusion **1.04.2008 - 21.04.2008**

Roasted shrimps with chilli on Vogerl-Specksalat (Austrian speciality: coleslaw with grilled bacon) and garlic croutons
8,00 €

Beef silverside with vegetables WOK and Austrian leaf beet-potato gratin and fried quail egg
14,00 €

OR

Carinthian "Kasnudeln" (Austrian speciality: special ravioli filled with cottage cheese with herbs in brown butter)
with soy bean cions salad
12,00 €

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"Kaiserschmarrn" (Austrian speciality: scrambled pancake) with papaya and mango
7,50 €

With the dessert we serve Austrian schnapps!

As a 3-course-menu: 27,50 €

Wine recommendation: White Wine: Ca' Ernesto, Tretino, Italien, Pinot Grigio 2006 18,50 €