

## *Christmas Eve Menu*

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**Amuse-Bouche**

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**Tandoori lobster**

ginger-pumpkin-cream | Jerusalem artichoke

Tandoori Hummer

Ingwer-Kürbis-Creme | Topinambur

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**Veal tail ravioli**

cabbage leaves | raisins | pine nuts | veal broth

Kalbsschwanzravioli

Kohlblätter | Rosinen | Pinienkerne | Kalbsbrühe

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**Mullet sandwich with pistachios**

dried tomatoes | Romanesco | Modena balsamic vinegar

Wildseebarschfilet

getrocknete Tomaten | Romanesco | Modena Balsamicoessig

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**Guinea fowl stuffed with chestnuts**

Belgian endive | celeriac | pomegranate

Perlhuhn mit Kastanien

Belgische Endivie | Sellerie | Granatapfel

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**Two chocolate souffle**

tangerine sauce | yuzu sorbet

Zweierlei Schokoladen Souffle

Mandarinensauce | Yuzu Sorbet

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**Petit Fours**

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## *Plant based Christmas Eve Menu*

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**Amuse-Bouche**

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**Tandoori onions pralines**

ginger-pumpkin-cream | Jerusalem artichoke

Tandoori Zwiebel Praline

Ingwer-Kürbis-Creme | Topinambur

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**Wild mushroom ravioli**

cabbage leaves | raisins | pine nuts

Ravioli von wilden Pilzen

Kohlblätter | Rosinen | Pinienkerne

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**Zucchini gratin with pistachios**

dried tomatoes | Romanesco | Modena balsamic vinegar

Zucchini gratin mit Pistazien

getrocknete Tomaten | Romanesco | Modena Balsamicoessig

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**Stuffed Piquillo Peppers**

Belgian Endive | Celeriac | Pomegranate

Gefüllte Piquillo Paprikaschoten

Belgische Endivie | Sellerie | Granatapfel

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**Iced chocolate souffle**

tangerine sauce | yuzu Sorbet

Geeistes Chocolate Soufflé

Mandarinensauce | Yuzu Sorbet

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**Petit Fours**

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