

Christmas Menu

Amuse-Bouche

Amuse-Bouche

~

Cream of watercress

seared scallops | Beluga caviar

Wasserkressensuppe

gebratene Jakobsmuscheln | Beluga Kaviar

~

Champagne risotto

shallot butter | citrus essence | roasted langoustines

Champagner-Risotto

Schalotten Butter | Zitrusessenz | geröstete Langustinen

~

Filet of sea bass caught with fishing line

sardinian artichokes | mullet roe

Filet vom Wildwolfsbarsch

Sardische Artischocken | Meeräsche Rogen

~

Challandais Duck breast

roasted salsify | black truffle | pink grapefruit | teriyaki sauce

Callandais Entenbrust

geröstete Schwarzwurzel | schwarzer Trüffel | rosa Grapefruit |

Teriyaki Sauce

~

Christmas Delight

Weihnachtsdelikatessen

~

Petit Fours

Petit Fours

Plant based Christmas Menu

Amuse-Bouche

Amuse-Bouche

~

Carrot-turmeric soup

roasted chickpeas | rosemary oil | croutons

Karotten-Kurkuma-Suppe

Geröstete Kichererbsen | Rosmarinöl | Croutons

~

Mountain herbs risotto

shallot cream | roasted asparagus

Bergkräuter-Risotto

Schalotten Creme | gerösteter Spargel

~

Sardinian artichokes

in three variations | black Périgord truffle

Sardische Artischocken

in drei verschiedenen Varianten | schwarze Périgord Trüffel

~

Braised fennel

shitake mushrooms | teriyaki sauce

Geschmorter Fenchel

Shiitake-Pilze | Teriyaki-Sauce

~

Christmas delights

Weihnachtsdessert

~

Petit Fours

Petit Fours