

Christmas Menu

Amuse-Bouche

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Cream of watercress

seared scallops | Beluga caviar

Wasserkressensuppe

gebratene Jakobsmuscheln | Beluga Kaviar

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Champagne risotto

shallot butter | citrus essence | roasted langoustines

Champagner-Risotto

Schalotten Butter | Zitrusessenz | geröstete Langustinen

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Fillet of sea bass caught with fishing line

sardinian artichokes | mullet roe

Filet vom Wildwolfsbarsch

Sardische Artischocken | Meeräsche Rogen

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Challandais Duck breast

roasted salsify | black truffle | pink grapefruit | teriyaki sauce

Callandais Entenbrust

geröstete Schwarzwurzel | schwarzer Trüffel | rosa Grapefruit |

Teriyaki Sauce

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Champagne mousse

fruit jelly | vanilla | almond biscuit | Breton sablè pastry

Champagner-Mousse

Rote Grütze | Vanille | Mandelkeks | bretonisches Sablè-Gebäck

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Petit Fours

Petit Fours

Plant based Christmas Menu

Amuse-Bouche

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Carrot-turmeric soup

roasted chickpeas | rosemary oil | croutons

Karotten-Kurkuma-Suppe

Geröstete Kichererbsen | Rosmarinöl | Croutons

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Mountain herbs risotto

shallot cream | roasted asparagus

Bergkräuter-Risotto

Schalotten Creme | gerösteter Spargel

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Sardinian artichokes

in three variations | black Périgord truffle

Sardische Artischocken

in drei verschiedenen Varianten | schwarze Périgord Trüffel

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Braised fennel

shitake mushrooms | teriyaki sauce

Geschmorter Fenchel

Shiitake-Pilze | Teriyaki-Sauce

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Champagne mousse

fruit jelly | vanilla | almond biscuit | Breton sablè pastry

Champagner-Mousse

Rote Grütze | Vanille | Mandelkeks | bretonisches Sablè-Gebäck

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Petit Fours

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