

# CHRISTMAS MENU

a small greeting from the kitchen

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Three kinds of smoked trout - horseradish, dill and beet- root

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beef- Consommé - Sherry herbal pastry- bag

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"Barbarie" duck breast - potato roulade- cabbage sprouts- chestnut-  
lemongrass pepper-jus- onion jam

or

Loup de mer - young onion- caper  
hazelnut polenta-dried tomato

or

Kohlrabi and broccoli - pretzel dumplings - pumpkin seed oil  
Quail egg vinegar gel- mushroom

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Christmas dessert made from apple, caramel, cottage cheese and  
poppy- seed

Price per person € 59,50 For our little guests we offer a children's menu  
Beginning of the Christmas evening is 5 pm. We provide Christmas reading  
and musical entertainment - glass of sparkling wine or juice and biscuits.

At about 6pm we start with the diner.

We are looking forward to your reservation Tel: 05352/62585

# New Year's dinner

amuse bouche from celery

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Marinated pepper - corn bread - pea pods- soy - vinaigrette

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Consoméé from tomato - basilico- curd nock

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fillet from pike- perch - Beluga lentils - bacon foam

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Pear sorbet - fennel jus- sunflower seeds

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Beef fillet, prawn u5, carrots - leek + mash - crunchy quinoa

or

Halibut, saffron coly-flolwer - baby chard - blini - tapioca

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Callebaut chocolate

Mandarin - Kateifi batter - lime leaves

Price for the menu per person € 79,00 - from 19:15

For our younger guests we offer a children's menu

Subsequently New Year's Eve party with DJ in the hotel bar

Table reservation requested by phone at 05352/62585

We are looking forward to your coming!