



menu



Label Rouge Lachs, Ponzu Vinaigrette,
Radieschen, grüner Apfel

Blumenkohl, Ei, Shiitake Veloute

Taschenkrebstatar, Bergamotte,
Pomelo, Topinambur Crunch

Himbeersorbet, Estragon

Short Ribs, Lauch, Rote Bete,
Kartoffel Espuma

*inklusive Wasser, Kaffee, Tee,
Softgetränke, Weinbegleitung,
1 Glas Champagner um Mitternacht
Vox Bar Aperitif Cocktail

DESSERT BÜFFET MIT
LIVE COOKING SHOW:

SCHOKOBRUNNEN

Baumkuchenspitzen | Fruchtspieße |
Profiterole gefüllt mit Kir-Royal-Creme |
Baiser | Pistazien-Financiers, Ganache,
Meersalz

LIVE STATION

Zitronen-Champagner-Sorbet |
Sauerrahmmousse |
Malto/Macadamia Crumble



menu



Label Rouge Salmon, Ponzu Vinaigrette,
Radish, Green Apple

Cauliflower, Egg, Shiitake Velouté

Crab Tartare, Bergamot, Pomelo,
Topinambur Crunch

Raspberry Sorbet, Tarragon

Short Ribs, Leek, Beetroot,
Potato Espuma

*Inclusive of Water, Tea, Coffee, Soft Drinks,
Beer, Wine Accompaniment,
One Glass of Champagne at Midnight,
VOX Bar Aperitif Cocktail

DESSERT BUFFET WITH
LIVE COOKING SHOW

CHOCOLATE FOUNTAIN
Baumkuchen, Fruit Skewer, Profiterole
Filled With Kir Royal Creme | Meringue |
French Pistachio Pastry, Ganache, Sea Salt

LIVE STATION
Lemon-Champagne Sorbet |
Sour Cream Mousse |
Malto / Macadamia Crumble