



# menu



Schwarzer Johannisbeer-Macaron,  
geröstete Walnusscreme

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Label Rouge Lachs, Ponzu Vinaigrette,  
Radieschen, grüner Apfel

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Blumenkohl, Ei, Shiitake Veloute

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Taschenkrebstatar, Bergamotte,  
Pomelo, Topinambur Crunch

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Himbeersorbet, Estragon

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Short Ribs, Lauch, Rote Bete,  
Kartoffel Espuma

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

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



# menu



Blackcurrant Macaron,  
Roasted Walnut Crème

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Label Rouge Salmon, Ponzu Vinaigrette,  
Radish, Green Apple

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Cauliflower, Egg, Shiitake Velouté

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Crab Tartare, Bergamot, Pomelo,  
Topinambur Crunch

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Raspberry Sorbet, Tarragon

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Short Ribs, Leek, Beetroot,  
Potato Espuma

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

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