



Christmas Menu

Potato

Spreewald gherkin, chives oil, mayonnaise, truffle

Ox tail consommé

root vegetables, lovage

Pan seared pike perch fillet

celery mousse, foam of Noilly Prat

Confit goose thigh

potato dumplings, braised red cabbage, baked apple espuma, goose jus

Chocolate ball

apple compote, gingerbread mousse, mulled wine infusion



Christmas Menu

Potato

Spreewald gherkin, chives oil, mayonnaise, truffle

Swede foam soup

root vegetables, parsley

Vegetarian Cassoulet

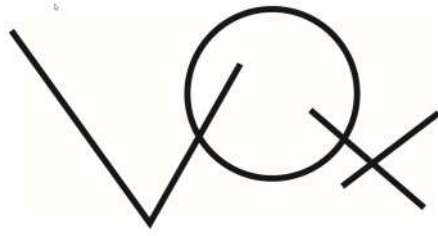
green and white beans, vegan sour cream

Vegan goose thigh

potato dumplings, braised red cabbage, oyster mushrooms, beet root jus

Chocolate ball

apple compote, gingerbread mousse, mulled wine infusion



New Year's Eve Menu

Amuse

Beef fillet tartare

Borscht-broth, dill, sour cream

Lobster bisque

lobster tail, caviar

Champagne sorbet

lemon infusion

Pan-seared Halibut

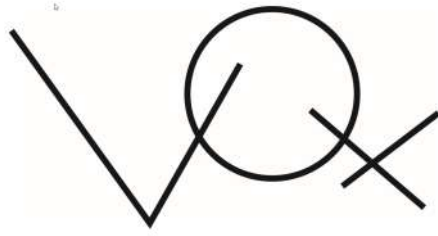
spinach cream, sauce Bordelaise

Braised ox cheek

yellow pea puree, brussels sprouts, jus

Mont Blanc

white Valrhona chocolate, blueberry



New Year's Eve Menu

Amuse

Beet root ,labskaus‘
dill, vegan sour cream

Chestnut foam soup
chestnut, butternut pumpkin

Champagne sorbet
lemon infusion

Sautéed root vegetables
black salsafy, swede, parsnip, parsley root

Vegan butternut curry
curry, coconut milk, tofu

Mont Blanc
white Valrhona chocolate, blueberry