

# Christmas Menu

## Starters Buffet

### Citrus Salmon

gin-cured carpaccio | fennel pollen | winter berries

### Veal Mosaic

fine terrine | styrian pumpkin seed oil aioli | pickled chanterelles

### Winter Apple Tartare

marzipan-vinegar marinade | frozen goat cheese snow

### Truffle Mushroom Crespelle

delicate herb crêpes | wild mushroom-truffle farce | port wine essence

### Oxtail Consommé

oloroso sherry | hand-shaped marrow pralines | chive oil

## Main Dishes Buffet

### Braised Haunch of Venison "Grand Veneur"

walnut-allspice crunch | game jus | red wine pear

### Confit Duck Legs

cooked for 12 hours in their own fat | mugwort-honey glaze

### Skrei Loins

chorizo-lemon crust | saffron velouté

## Sweet Finale

### Speculoos Mousse "Espelette"

grand Marnier clementines | chili crunch

### Trio of Quark Dumplings

gingerbread sugar | liquid plum jam core | vanilla sour cream

### Freshly Baked Christmas Stollen

fine marzipan | rum-soaked sultanas

**Price per person: EUR 90 incl. Christmas cocktail and tax**

Information and reservations: +43 (0)662 88 20 41 | [nhcollectionsalzburgcity@nh-hotels.com](mailto:nhcollectionsalzburgcity@nh-hotels.com)



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