



Christmas Menu

Starters

Poultry liver terrine with cassis figs and nuts

Boiled beef aspic with pumpkin seed dressing and lamb's lettuce

Smoked salmon with honey-mustard sauce

Burrata on sweet and sour pumpkin vegetables

English roast beef with pickled mushrooms

Soups

Hokkaido pumpkin and coconut soup

Beef consommé with sherry and root vegetables

Main courses

Ravioli with porcini mushrooms, black truffle cream and sautéed Brussels sprouts

Veal Ossobuco Milanese with saffron risotto

Grilled turkey breast fillet with rosemary jus, fluffy celeriac purée and apple red cabbage

Baked carp with lemon - olive tapenade, herb aioli and rosemary roast potatoes

Dessert

Yeast dumplings filled with plum jam and served with vanilla sauce

Baked apple

Cardinal slices (Austrian meringue and sponge cake dessert)

Nougat and chocolate mousse with mango-passion fruit coulis

Mini sacher cakes

Coffee éclair

Christmas cookies and vanilla crescents

Winter fruit compote of pears, apples with cinnamon and mulled wine

Changes reserved. Prices are in euro and including VAT.