

New Year's Eve Menu

Tartare of sashimi tuna
with cucumber, sesame, wasabi & yuzu



Clear venison consommé
with Madeira & herb-mushroom roulade



Roasted scallops
with curry froth, cauliflower
& pumpkin-mango chutney



Passion fruit sorbet
with fresh berries



Medium roasted beef fillet in port wine jus
with green beans wrapped in bacon
& truffled potato puree



Salted Caramel-coffee cake
with rum-coffee cream & chocolate

EUR 158,-

We wish you a wonderful evening &
a happy New Year
Markus & the Tiafinger Team