

# Christmas menu's

## Menu I

Winterly leaf salad in pomegranate dressing  
with Gorgonzola, spring onions, cherry tomatoes  
and walnuts

G, H, L, M, O

\*\*\*

Clear venison consommé with mushroom ravioli

A, C, G, L, O

\*\*\*

Medium roasted duck breast in gravy  
on glazed chestnuts with red cabbage  
and potato pastry

A, C, F, G, L, O

\*\*\*

"Vanillekipferl" parfait with plum

A, C, G, H, O

**Euro 54,60**





## Menu II

Cream of carrot-ginger soup  
with puff pastry – sesame stick

A, C, D, E, F, G, L, N, O

\*\*\*

Pumpkin – cream cheese ravioli  
with cherry tomatoes and spring onions in brown butter

A, C, F, G, L, O

\*\*\*

Grilled salmon fillet  
with parmesan-crustacean foam and saffron risotto

A, B, C, D, F, G, L, O

\*\*\*

„Christmas Magic“ served in a glass  
with pomegranate, vanilla and chocolate

A, C, F, G, H, O

**Euro 52,60**





## Menu III

Smoked trout fillet  
on lemon-horseradish mousse with beetroot and apple chip

A, D, G, L, O

\*\*\*

Cream of potato soup  
with pumpkin, croutons and cress

A, C, F, G, L, O

\*\*\*

In red wine sauce braised beef roast  
with glazed carrots and buttered "Spätzle"

A, C, G, L, M, O

\*\*\*

Chocolate brownie  
with Macaron and raspberry sorbet

A, C, F, G, H

**Euro 50,60**

