

FESTIVE MENUE 39

vegan

potato soup
falafel balls

vegetable strudel
broccoli | mashed potatoes
tomato sauce

or

Ravioli filled with olives and tomato
porcini cream

Chocolate tartlets
berry ragout | vanilla cream

omnivore

potato soup
prawns

braised ox cheek
broccoli | potato puree | jus

or

pikeperch roasted on the skin
roasted radicchio | balsamic lentils
beurre blanc

chocolate tartlets
berry ragout | vanilla cream

FESTIVE MENU 49

vegan

cream of chestnut soup
couscous balls

mango ceviche
tomato | wild herb salad

vegetable strudel
apple red cabbage | potato dumplings
tomato sauce

or

Ravioli filled with olives and tomato
porcini cream

baked apple
chocolate ice cream

omnivore

cream of chestnut soup
poultry praline

salmon ceviche
tomato | wild herb salad

confit leg of goose
apple red cabbage | potato dumplings | Jus
or

pikeperch roasted on the skin
roasted radicchio | balsamic lentils beurre
blanc

marzipan cheesecake
plum chutney | chocolate mousse

FESTIVE MENUE 59

vegan

beetroot carpaccio
yuzu cream | pickled watermelon
wild herbs

fregola rolls
oyster mushroom cream | pumpernickel
lovage oil | truffle-celery puree

vegetable strudel
apple red cabbage | potato dumplings
tomato sugo

or

ravioli filled with olives and tomato
porcini cream

lemon curd tartlet
cranberry gel | chocolate cream
mint pesto

omnivore

beetroot carpaccio
yuzu cream | pickled watermelon
wild herbs

fregola rolls
oyster mushroom cream | pumpernickel lovage oil
truffle-celery puree

confit leg of goose
apple red cabbage | potato dumplings | Jus
or

pikeperch roasted on the skin
roasted radicchio | balsamic lentils
beurre blanc

lemon curd tartlet
cranberry gel | chocolate cream
mint pesto