



Christmas Eve Menu

AMUSE-BOUCHE



CARABINERO CARPACCIO
Pomelo | Marinated Beetroot | Jalapeños



BLACK SALSIFY FOAM SOUP
Porcini Mushroom Raviolo | Black Truffle



PINK ROASTED FILLET OF LOCAL VEAL
Parsnip | “Pommes Anna” | Grilled Duck Liver



POACHED PEAR
Mulled Wine | Walnut Crumble | Chiboust Cream



PETIT FOURS

€ 165 per Person
excl. beverages





Christmas Eve Menu

Vegetarian

AMUSE-BOUCHE



CARPACCIO OF CHIOGGIA BEET

Pomelo | Piedmont Hazelnut | Jalapeños



BLACK SALSIFY FOAM SOUP

Porcini Mushroom Raviolo | Black Truffle



BUTTERNUT SQUASH PITHIVIER

Brown Butter Purée | Flower Sprouts



POACHED PEAR

Mulled Wine | Walnut Crumble | Chiboust Cream



PETIT FOURS

*€ 148 per Person
excl. beverages*



Festive Menu

AMUSE-BOUCHE

WILD GAME CONSOMMÉ

Venison Pofesen | Chive Oil

PINK ROASTED BREAST OF CHALLANS DUCK

Pumpkin | Gnocchi | Moro Orange

TANGARINE

'Bad Ischler' Rum | Vanilla Mousse | Caramel Ice Cream

*€ 98 per Person
excl. beverages*

25th & 26th December Lunch & Dinner

Festive Menu

 *Vegetarian*

AMUSE-BOUCHE

"FLACHGAUER" MUSHROOM CONSOMMÉ

Truffle Pofesen

POTATO GNOCCHI

Pecan | Stracciatella di Burrata | Moro Orange

TANGARINE

‘Bad Ischler’ Rum | Vanilla Mousse | Caramel Ice Cream

€ 89 per Person

Excl. beverages

25th & 26th December Lunch & Dinner