

New Year's Eve Menu

— TRULY & DEEPLY & TASTY —

We are happy to accompany your menu with matching wines

Compliment from the Kitchen

Carne Cruda | Lobster bisque | Fish praline

Fjord trout

aus Island | Karotte | Kalamansi | Kamminze | Forellen-Kaviar | Ingwercreme

Scallop

grilled | prawn ragout | curry | leek | wantan | Thai basil

Turbot

flamed tranche | dashi beurre blanc | mushroom royal | pickled radish | light miso

Small refreshment

Granny Smith | natural yoghurt | Haitian vanilla

Veal

Veal fillet in a crispy coating | Hokkaido pumpkin | dumpling | Madeira | celery

Yuzu

Parfait | coconut crème brûlée | sesame seeds | caramelised rice flakes

Sweet Ending

Praline | Financier | Japanese Cheesecake

New Year's Eve Menu 250 € per person including apéritif (Champagne), wine pairing, a bottle of water and a coffee speciality

Für die Allergene- und Zusatzstoffe-Erklärung wenden Sie sich bitte an unser Personal.