



Christmas Menu

3 courses | €49.90 per person

We wish you an enjoyable meal and
a merry and relaxing Christmas.

STARTERS

SCALLOPS

caramelized chicory | port–Madeira reduction |
crispy bacon

or

CHESTNUT SOUP (VEGETARIAN)

velouté | chili oil

or

PAN-FRIED KING OYSTER MUSHROOM (VEGETARIAN)

lukewarm red cabbage salad | grapes | walnuts |
apple-onion chutney

MAIN COURSES

WILD SALMON

confit wild salmon | pea purée | wasabi | champagne sauce

or

“ÖECHER” SAUERBRATEN

braised ox cheek | celeriac purée | oven-roasted vegetables |
balsamic jus

or

HOKKAIDO SQUASH (VEGETARIAN)

candied Hokkaido squash | carrot-orange purée |
peas | lemon balm

DESSERT

PRINTEN PANNA COTTA (VEGETARIAN)

plum ragout | Printen crumble | fresh berries

or

ALMOND CAKE (VEGETARIAN)

walnut caramel ice cream | Grand Marnier | fresh berries