

amuse bouche

croquette of duck confit, aioli

first course

„tartar“ (tartar of trout, lemon gel, trout caviar, crispy celeriac)

second course

„foie gras“ (pan fried foie gras, pear chutney, walnuts, gingerbread)

OR

„soup“ (creamy pumpkin soup with star anise, salsify, pumpkin seeds)

third course

„deer“ (grilled loin of deer, parsnip purée, Jerusalem artichoke gratin, black currant, truffle)

OR

„salmon trout“ (filet salmon trout, white onion, kale, beluga lentil, saffron sauce)

fourth course

„mousse“ (tangerine mousse, fresh cheese ice cream, chocolate crumble, sparkling wine and tangerine sauce)