

amuse bouche**first course**

„carpaccio“ (carpaccio of marinated white radish and fennel, smoked beetroot, elderflower vinegar)

second course

„foie gras“ (foie gras terrine, gooseberry marmalade, Christmas bread, mulled wine gel)

OR

„soup“ (creamy pumpkin soup with star anise, cured duck breast, vert jus)

third course

„beef“ (grilled beef filet, pulled shoulder, root vegetable purée, brioche dumpling, kale)

OR

„pike perch“ (pan fried filet of pike perch, herb butter, ravioli with Jerusalem artichoke, onion purée, caviar sauce)

fourth course

„meringue“ (meringue, milk ice cream with caramelized nuts, lemon, candied orange)