



# NEW YEARS EVE

RESERVATION ONLY 17:30 OR 20:00

## AMUSE BOUCHE

### FIRST COURSE

**TROUT** | beet root | pickled cucumber | sour cream | caviar  
**KAROTTE** | alga | beet root | pickled cucumber | sour cream <sup>ℙ</sup>

### SECOND COURSE

**RAVIOLI** | cottage cheese | cellery | black truffle\* <sup>ℙ</sup>

### THIRD COURSE

**SCALLOP\*** | salsify | lemon | cherry  
**KING OYSTER MUSHROOM** | salsify | lemon | cherry <sup>ℙ</sup>

## SORBET

### FORTH COURSE

**BACK OF DEAR\*** | savoy cabbage | parsnip | cranberry | quince  
**SAVOY ROULADE** | parsnip | cranberry | quince <sup>ℙ</sup>

## PRE DESSERT

### FIFTH COURSE

**BENI WILD HARVEST CHOCOLATE** | blue cheese | pear | walnuts <sup>ℙ</sup>

<b>3 COURSES</b> .....	<b>80</b>
<b>VEGETARIAN</b> .....	<b>75</b>
I. IV. and V. course	
<b>4 COURSES</b> .....	<b>100</b>
<b>VEGETARIAN</b> .....	<b>90</b>
I. II. IV. and V. course	
<b>5 COURSES</b> .....	<b>120</b>
<b>VEGETARIAN</b> .....	<b>105</b>

Reservations are only possible with a deposit pay.  
You can pay the deposit in our restaurant or by bank transfer.

*All ingredience from organic farming | DE-ÖKO-006 | \*wild hunted or wild collected | <sup>ℙ</sup> vegetarian*