



CHRISTMAS MENU
25TH & 26TH OF
DECEMBER
11.30-14.30 O`CLOCK

STARTERS

GOAT CHEESE

with lambs lettuce, pomegranate and walnuts

or

CLEAR SOUP OF CHANATARELLES*

with Ricotta Gnocchi and leek

MAINCOURSE

BAKED POLENTA

with kale, grapes and beet root

or

FILET OF HALIBUT*

with brussels sprout, pumpkin and cranberries*

or

BAKED GOOSE

with apple, red cabbage and potato dumplings

DESSERT

VARIATION OF PEAR

with Beni Wild Harvest Chocolate

or

BRIE DE MEAUX

with black truffle* and pear

3 COURSES	65
with goose or halibut	
3 COURSES	60
vegetarian	

Reservation only with payment in advance!

*all ingredients out of certified organic farming | DE-ÖKO-006 | *wild catch/wild collected*