

CHRISTMAS MENU

Our Christmas menu is available from 20 persons. Only one menu can be selected for the entire group. An alternative main course can be selected for vegetarians.

SOUPS

Forest mushroom cream soup ^{a,g,i}

Truffled potato cream soup ^{a,g,l}

STARTERS

Red cabbage salad with quinoa and raisins ^m

Lamb's lettuce with bacon fried in maple syrup and pomegranate seeds ^{j,2,5}

MAIN DISHES

½ grilled duck with potato dumpling and cranberry red cabbage ^{a,i,3}

Roast wild boar with fingershaped potato dumplings
and red cabbage with apple ^{a,g,i}

Redfish fillet in lime prosecco sauce with potato-leek-gratin ^{a,d,g}

Vegan salsify risotto with grilled king oyster mushrooms ^a

Homemade beetroot strudel with feta cheese and herb cream ^{a,c,g}



DESSERTS

Marzipan cream with raspberry puree ^{c,g,h}

Cinnamon parfait on nougat sauce with plum compote ^g

3-Course Menu: € 37,50 p.P.

4-Course Menü: € 42,50 p.P.

ALLERGENS & ADDITIVES

a = Contains gluten, b = Shellfish, c = Eggs, d = Fish, e = Peanuts, f = Soy beans, g = Milk, h = Nuts, i = Celery, j = Mustard, k = Sesame seeds, l = Sulphur dioxide, sulphite, m = Lupines, n = Molluscs, o = Pine nuts, 1 = Colouring, 2 = preservatives, 3 = antioxidant agents, 4 = phosphate, 5 = flavor enhancer, 6 = caffeine containing, 7 = quinine, 8 = benzoic acid, 9 = taurine, 10 = sweetening, 11 = phenylalanine



CHRISTMAS BUFFET 1

Our Christmas buffet is available from 35 people.

SOUP

Chestnut cream soup ^{a,g}

STARTERS

Fried goat cheese with pear chutney and lentil salad ^{g,h}

Medium roasted duck breast on lamb's lettuce with pine nut dressing ^{j,o}

MAIN DISHES

Goose leg with potato dumpling and red cabbage with apple ^{a,i,3}

Vegetarian forest mushroom risotto with parmesan flakes ^{g,i}

Redfish fillet in lime prosecco sauce with potato-leek-gratin ^{a,d,g}

DESSERTS

Vanilla mousse with plums and cinnamon crumble ^{a,c,g}

Gingerbread mousse on apricot chutney ^{a,c,g,h}

Price per person: 52,00 €



CHRISTMAS BUFFET 2

Our Christmas buffet is available from 35 people.

SOUP

Cauliflower cream soup ^{a,g}

STARTERS

Baby spinach salad with pear, walnuts and goat cheese ^{g,h}

Roasted rack of lamb on orange chicory salad

MAIN DISHES

Roast wild boar with potato dumplings and red cabbage with apple ^{a,i,j,3}

Pike-perch roulade wrapped in savoy cabbage on paprika sauce
with thyme potatoes ^{a,g,l}

Pointed cabbage and vegetable roulade on tomato ragout ^{a,i}

DESSERTS

Marzipan mousse with poppy seeds on apricot cream ^{a,g,h}

Baked apple mousse with almond slivers ^{a,g,h,l}

Price per person: 49,00 €

