



## Christmas Eve menu

24th December 2022

6 pm until 8 pm

Amuse Bouche

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Flamed gold trout | cucumber | yoghurt | cumin

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Jerusalem artichoke velouté | black truffle

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Artischocke ravioli | white tomato-Yuzu butter | pine kernels

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Char from the "Gut Dornau" | organic kohlrabi |

char roe | chive beurre blanc

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Roe deer loin | three kinds of pumpkin | pearl onions

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Muscovado turret | caraibe espuma | coffee ice cream | blackberries

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Petits Fours

Price per person EUR 165,-

*Subject to change.*