

New Year's Eve Menu 2023

Amuse-bouche

starter:

Wild water salmon tartar & sashimi Avocado / celery / wasabi / sesame / ginger

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main course:

Supreme from the Perluhn potato pavé with trumpet mushrooms, Sc. Bordelaise confit carrots and fennel

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Dessert:

Dessert variations

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Midnight snack from the buffet

Hokkaido pumpkin soup with pumpkin seeds and Styrian pumpkin seed oil



We reserve the right to make changes. Valid 20203





New Year's Eve Menu 2023

Vegetarian (only pre-order)

Amuse-bouche

starter:

White tomato filled with vegetable relish on wholemeal spelt sponge cake with wild herb salad and Thai asparagus

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main course:

Wild mushroom and pumpkin pies with elderberry gin sauce

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Dessert:

Dessert variations

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Midnight snack from the buffet

Hokkaido pumpkin soup with pumpkin seeds and Styrian pumpkin seed oil



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