



BREAKFAST - BAR - EVENTS

NEW YEARS EVE MENU

**Wolfsbarsch-Ceviche | Passionsfruchtgel | Korianderpesto |
Pilz-Tapioka-Cracker**

Sea Bass Ceviche | Passion Fruit Gel | Coriander Pesto | Mushroom-Tapioca Cracker

oder

**Schwarzwurzel mousse | Brunoise von Granny Smith | Trüffelöl |
Passionsfruchtgel | Pilz-TapiokaCracker** ✓

*Black Salsify Mousse | Granny Smith Brunoise | Truffle Oil | Passion Fruit Gel |
Mushroom-Tapioca Cracker* ✓

Essenz von Steinpilzen | Pilzstrudel ✓

Porcini Essence | Mushroom Strudel ✓

Sepia-Garnellentascherl | Escalivada-Schaum | Bourbon Schaum | Rohschinken

Cuttlefish-Shrimp Dumpling | Escalivada Foam | Bourbon Foam | Cured Ham

oder

Hokkaido Kürbis Tascherl | Escalivada Schaum | Bourbon Schaum | Kresse ✓

Hokkaido Pumpkin Dumpling | Escalivada Foam | Bourbon Foam | Garden Cress ✓

Orangensorbet | Vodka | Mandel

Orange Sorbet | Vodka



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Surf and Turf vom Wild

**Hirschkalbsrücken | Jakobsmuschel | Erdäpfel-Sellerie-Gratin | Rosa Pfeffer Jüs |
Cassis-Schaum**

*Surf and Turf from Wild Venison Tenderloin | Scallop | Potato-Celery Gratin |
Pink Pepper Jus | Cassis Foam*

oder

Cashew-Creme-Tarte^V

**Cashew* | Cassisfeigen | Pearlzwiebel | Mangold |
Thymian-Ahornsirup-Glasur | Walnuss**

Cashew Cream Tart^V

Cashews | Cassis Figs | Pearl Onions | Swiss Chard |
Thyme-Maple Glaze | Walnut*

Sticky Kokosreis | Chili-Mango | Pistazien | Filo-Nougat Röllchen | Vanille

Sticky Coconut Rice | Chili Mango | Pistachios | Filo-Nougat Roll | Vanilla

€ 105