

CHRISTMAS MENU 2018

MARINATED ARCTIC CHAR FILET

PICKLED WINTER VEGETABLES | BLACK NUTS



DUCK CONSOMMÉ

TRUFFLED DUCK RAVIOLI



TURBOT SOUFFLÉ

ARTICHOKES AND BLACK ROOT RAGOUT | POTATO DUMPLINGS

OR

LIGHTLY ROASTED SADDLE OF VENISON

HAZELNUT GNOCCHI | PUMPKIN CREAM | CRANBERRY



GINGERBREAD AND SEMOLINA FLUMMERY

ORANGE RAGOUT | MULLED WINE JELLY

4 COURSE MENU PER PERSON

EUR 75,-

MENU INCL. TAXES – PLUS COVER EUR 3,50