

WELCOME 2019

LET'S PARTY

NEW YEAR'S EVE

incl. Drinks

MARINATED BEEF FILLET WITH BEETROOT CREAM, PARSLEY ROOT FOAM, ROASTED BROCCOLI AND ONSEN EGG

Slices of pink beef with beetroot cream, parsley espuma, roasted broccoli and onsen egg

SKREI WITH POPPY SEED, KALE AND BACON FOAM

Filet of Skrei with poppy seed crust, kale „light“, bacon foam

SOT L'Y-LAISE WITH CORN THREE WAYS AND TRUFFLED POLENTA

Roasted sot l'y laise with fried polenta slices, torched corn, truffle foam and deep fried Curly Kale

VEAL FILLET WITH LOBSTER RAGOUT, MANGOLD, MANGO AND CRUSTACEAN FOAM

Sous vide cooked veal fillet with lobster ragout, chard, mango chutney and potato cream

CARROT CAKE WITH ORANGE AND MERINGUE

Carrot cake with orange ice cream, whipped meringue, lime mascarpone cream with vanilla and nut crunch

COFFEE & MACARONS



VEGGIE VERSION

BEETROOT CREAM WITH PARSLEY ROOT FOAM, ROASTED BROCCOLI AND ONSEN EGG

RAVIOLI WITH PUMPKIN, FRIED KING OYSTER MUSHROOMS AND KALE

POLENTA SLICE WITH CORN CREAM, TORCHED CORN AND TRUFFLE FOAM

CHAMPAGNE RISOTTO WITH MANGOLD, MANGO AND CRESS SALAD

CARROT CAKE WITH ORANGE AND MERINGUE

WINES

AS APERITIF: „FLEUR SILVESTRES“

2016, Weingut Franz
Appenheimer Weißer Burgunder
Ortswein, trocken
Rheinessen, Germany

2016, Domaine de
la Renaudie, Touraine
Sauvignon blanc, trocken
Touraine AOC, Loire, France

2014, Château de la Grave
"Nectar", Côtes de Bourg AOP
Bordeaux, France

POMMERY CHAMPAGNE "WINTERTIME"

€ 136 p.P. / Veggie € 124 p.P.