E

New Year's Eve menu

amuse bouche

croquette of duck confit, dried cabbage

first course

„pumpkin" (V) (smoked pumpkin, sauce with pumpkin seed oil, sea buckthorn)

second course

„foie gras" (foie gras terrine, Christmas bread, mulled wine gel, almonds)
OR
„soup" (V) (creamy carrot soup, vadouvan, crème fraiche, herb oil)

third course

„beef" (grilled beef filet, pulled shoulder, root vegetable purée, black truffle)
OR
„pike perch" (pan fried filet of pike perch, ravioli with Jerusalem artichoke, saffron sauce)

fourth course

„ginger" (ginger mousse, candied plums, cinnamon ice cream)
OR
„caramel" (caramel cream, fresh cow cheese ice cream, caramelized nuts)