



SILVESTERMENÜ

new years eve menu

Standard Menü

standart menu

Kirschtomaten | Stracciatella | Oliven | Basilikum

cherry tomatoes | stracciatella | olives | basil

Kalbsfilet | Karotte | Rosenkohl | Kräuterseitling | Jus | Kresse

veal fillet | carrot | brussel sprouts | oyster mushroom | jus | cress

Warme Schokoladenmousse | Feige | Walnuss | Minze

warm chocolate mousse | fig | walnut | mint

65,00 €



Veganes Menü

vegan menu

Lauch | Nori | Cashew | Zwiebel

leek | nori | cashew | onion

Karotte | Rosenkohl | Kräuterseitling | Miso | Kresse

carrot | brussel sprouts | oyster mushroom | miso | cress

Warme Schokoladenmousse | Feige | Walnuss | Minze

warm chocolate mousse | fig | walnut | mint

65,00 €



Getränke-Empfehlung

drink recommendation

Crément

Aimery Rosé	0,1l	9,0
Grande Cuvée	0,75l	55

Champagner

De Saint-Gall	0,1l	13
Le Tradition	0,75l	79