

CHRISTMAS MENU | DINNER

DECEMBER, 25TH 2019

ORGANIC ONSEN EGG

SPINACH | TOPINAMBUR | PARMESAN

(C, G)

AND / OR

CHESTNUT CERAM SOUP

BACON | LOVAGE

(A, G)

PAPRIKA

PEARL BARLEY | PEAR | SOUR CREAM

(A, G, O)

GOLDEN TROUT

SAVOY | NAVETTE | MUSTARD

(A, D, G, L)

OR

PINK ROASTED VEAL

PARSNIP | CHARD | HAZELNUT | SHALLOT

(G, H, L)

BLACKBERRY PAVLOVA

ALMOND | CURD | LAVENDER

(A, C, G, H)

5 COURSES – EURO 65 PER PERSON

4 COURSES – EURO 55 PER PERSON

ECXL. EURO 4,50 COVER PER PERSON