

CHRISTMAS MENU | DINNER
DECEMBER, 26TH 2019

BEEF HAM

WATERCRESS | FIG | MUSTARD

(A, M, O)

AND / OR

WATERCRESS SOUP

SHEEP'S CHEESE STRUDEL

(A, C, G, L)

POACHED ORGANIC EGG

MUSHROOM | DUMPLING

(A, C, G)

RAINBOW TROUT

RED RICE | GREEN BEAN | RAISIN | PINE NUT

(D, G, H, M)

OR

VEAL CHEEK

CELERY | HORSERADISH

PEA | GARDEN CRESS

(A, G, L, O)

PEAR

DARK CHOCOLATE | TONKA BEAN |

MULLED WINE JUS

(A, C, G, H)

5 COURSES – EURO 65 PER PERSON

4 COURSES – EURO 55 PER PERSON

ECXL. EURO 4,50 COVER PER PERSON