



Advent Menu 1

Seared Scallop

herb crème brûlée • black salsify

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Mushroom cream soup

rosemary polenta "Tirtl"

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Potato & vegetable praline

pumpkin foam

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Duck in two ways

fermented nuts • mulled-wine red cabbage • poppy seed "Schupfnudeln"

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Persimmon sorbet

quince & yoghurt foam

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Cinnamon Parfait

port wine plums • gingerbread crumble

Advent Menu 2

Lukewarm salmon sashimi

balsamic endive • vanilla butter • melon gazpacho

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Truffled chestnut soup

celeriac raviolo

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Homemade mountain cheese fonduta ravioli

caramelised radicchio

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Cod

beetroot sauce • sesame carrots

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Saddle of Venison

liquorice jus • celeriac purée • potato & gingerbread medallion

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Apple dumpling

wild blueberries • mulled wine ice cream



4 courses € 69 • 5 courses € 78 • 6 courses € 85

Organic bread & seasonal spread € 3