



## Christmas Menu 1

Tartar of Angus beef from our own farm  
with chive ice cream and cucumber mousse

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Cream of yellow beetroot  
with slice of salmon

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Fonduta Ravioli  
on celery puree

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Two types of veal  
tenderly roasted fillet in mountain herb crust &  
braised shoulder on pepper cabbage

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Quince sorbet  
on buttermilk foam

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Gingerbread Praline  
with spiced apples and stone pine honey ice-cream

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Christmas pastry & Punch

## Christmas Menu 2

Alpine char  
with pumpkin-apple salad and crustacean stock

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Truffled chestnut cream soup  
with smoked duck breast slices

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Polenta Ravioli  
with venison ragout and parmesan crisp

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*Our Christmas classical:*  
Breast of duck in red wine-orange sauce  
with gingerbread "Schupfnudeln" and cranberry sauerkraut

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Camembert  
on marinated salad and figs

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Vanilla cookie parfait  
in chocolate covering on orange punch zabaglione

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Christmas pastry & Punch



3 course menu – 51,00 €

4 course menu – 61,00 €

5 course menu – 69,00 €

6 course menu – 75,00 €

Cover & our high-quality organic bread & seasonal spread € 3.00

