



# *Adventmenü Deluxe*

## Beef tartare

liquid leek • foie gras ice cream • alpine caviar

*(Supplement caviar 5 g = €15.00 per person)*

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## Lobster foam soup

lobster pieces • pea cappelletti

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## Sea bass fillet

grilled vegetable crust • lamb's lettuce sauce

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## Fried beef tenderloin

green pepper cream sauce • salsify • braised & grilled eggplant

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## Warm goat cheese

herb salad • olive herb ice cream

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## Gingerbread brownie

cream cheese • mango • rosehip ice cream

4 course menu € 93,00

5 course menu € 108,00

6 course menu € 121,00

Organic bread & seasonal spread € 3.00



## *Advent Menu 1*

### Salmon sashimi

yellow tomato ice cream • pickled melon cream

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### Truffled potato soup

chorizo • leek strudel

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### Ravioli with caramelized radicchio

seared scallop • coconut & lemongrass broth

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### Veal ossobuco

slow-cooked

gremolata • white polenta cream • salsify pesto

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### Yoghurt sorbet

passion fruit foam

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### Orange & gingerbread tiramisu

mulled wine ice cream

## *Advent Menu 2*

### Two ways of alpine char

buttermilk dashi • apple & celery root salad

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### Carrot cream soup

ginger • spiced salmon • chia seeds • mango

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### Stuffed potato praline

braised venison ragout • celery-vanilla purée

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### Christmas duck

kumquat compote • gingerbread "Schupfndueln" • mulled red cabbage

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### Apple sorbet

carrot foam

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### White chocolate mousse roll

punch sauce • vanilla cookie ice cream



3 courses € 58 • 4 courses € 69 • 5 courses € 78 • 6 courses € 85

Organic bread & seasonal spread € 3