

4 course menu
17:00-20:00

champagne
& amuse-gueule

label rouge salmon | hibiscus | pumpkinseed granola | citrus
or
riesling-foam-soup | chestnut | cinnamon pastry

sorbet of pear & fennel | almond mousse | honey

monkfish filet | salsa verde | cashew | white bean ragout
or
duck | apple-red cabbage | polenta dumpling | mulled wine gravy

christmas bulb | caramel | roasted apple

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4courses / 125€ per person excl. 10% service & incl. cover