

6 course menu  
20:30-23:45

champagne  
& amuse-gueule

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label rouge salmon | hibiscus | pumpkinseed granola | citrus

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riesling-foam-soup | chestnut | cinnamon pastry

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sorbet of pear & fennel | almond mousse | honey

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monkfish filet | salsa verde | cashew | white bean ragout

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duck | apple-red cabbage | polenta dumpling | mulled wine gravy

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christmas bulb | caramel | roasted apple

20.30-23.45

6 courses / 165€ per person excl. 10% service & incl. cover