

Silvester 2018

New Year's Eve 2018

19:00 Uhr Aperitif | 7.00 p.m. aperitif

19:30 Uhr Dinner | 7.30 p.m. dinner

Rinderbouillon ^{b|g1|h|I}

Ochsenbacken-Ravioli | Wurzelgemüse | Pilze
Beef bouillon | ox cheeks ravioli | root vegetables | mushrooms



Winterkabeljau ^{c|d|g1|i}

Flämischen Karotten | Estragon | Sellerie-Creme
Filet of codfish | Pernod cream carrots | tarragon | celery cream



Rosa gebratenes Entrecôte ^{g|g1|18}

Ochsenbäckchen | Rotweinjus | Bohnen | Oliven | Trüffel-Kartoffelplätzchen
Pink roasted Entrecôte | ox cheeks | beans | olives | truffle potato cookies | redwine jus



Schokomousse ^{a|c|g1|h}

Mandarinen | Vanille | Nougat Eis | Granatapfel
Chocolate mousse | tangerines | vanilla | nougat ice cream | pomegranates

Vier-Gang-Menu 65,00 | Four course menu 65,00

Weinbegleitung 30,00 | Wines 30,00