



# Christmas Day & NYE Menu

7 5 p p

## STARTERS

### Roastbeef

*Slow cooked roast sirloin, potato rösti, tartare sauce, winter leaves*

### Gravlax

*Beetroot cured Loch Duarte salmon, pickled cucumber & Fennel, Keta Caviar, Dill Cream,*

### Blumenkohlcreme Suppe (VG)

*Cauliflower cream, roasted floret's, seeds & chive oil*

## MAINS

### Gebratener Truthahn

*Roasted free range bronze turkey,  
Pigs in blankets, roast potatoes, braised red cabbage, lingonberry compote*

### Wolfsbarsch

*Sea bass, wilted spinach, brown shrimp,  
parsley & lemon butter sauce*

### Halbe Knusprige Ente

*Slow roast half creedy carver duck, braised red cabbage, kale  
Brezel dumpling, duck jus*

### Schupfnudeln (v)

*Hand rolled potato noodles, truffled butternut squash purée,  
wild mushrooms & tarragon oil, truffles*

## DESSERTS

### Apfelstrudel

*apple strudel, raisins & cinnamon, vanilla sauce*

### Kirschmichel

*Bread pudding, Sour cherries & quark sorbet*

### Marzipanstollen

*whipped cream*