



# WEIHNACHTSMENÜ

£125pp

## **Kleine Häppchen**

Matjes Tartar & Berliner Bulette, Rote Bete

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## **Roastbeef**

Slow roast Sirloin, Potato Rösti, Tartar Sauce

## **Gravlax**

Beetroot Cured Loch Duarte Salmon, Pickled Root Vegetables, Trout Roe

## **Topinambur Suppe (VG)**

Jerusalem Artichoke Soup, Truffle Twist

## **Käse-Speck-Kuchen & Nüssli Salat**

German Bacon & Emmenthaler Quiche, Pear Chutney, Lambs Lettuce

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## **Gebratener Truthahn**

Roasted Free Range Bronze Turkey, Pigs in Blankets, Roast Potatoes, Braised Red Cabbage, Sprouts, Lingonberry Compote, Gravy

## **Wolfsbarsch unter der Kruste**

Seabass, Lemon Crust, Wilted Spinach, Brown Shrimp

## **Best of Goose**

Breast & Leg of Goose, German Style Cooked Kale, Red Cabbage, Gravy

## **Weihnachtsstrudel (VG)**

Winter vegetable & Chickpea Wellington, Kohlrabi Ragout, Sage Gravy

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## **Quitten Strudel**

Quince & Almond Strudel, Cinnamon, Vanilla Sauce

## **Pflaumen Datschi & Schlagobers**

Plum Tart

## **Käseteller**

Alpine cheese Selection, Grapes, Fruit Bread

## **Schokoladenkuchen (VG)**

Chocolate cake, Raspberry Sorbet