

**Our menu recommendations for the autumn/winter time.
For events and on request only!**

Menu for 37 Euro

Pickled goat cheese with spicy pumpkin

Veal cheeks with celery puree and plum chutney

or

Pike-perch with creamed savoy cabbage and potato Thalers

Cinnamon parfait with spicy oranges

Menu for 44 Euro

Clear oxtail soup with raviolo

Roasted duck breast served with aceto balsamic lentils and Pommes macaire

or

Trout with cucumber vegetables and caper risotto

Nougat mousse with morello cherries and cherry sorbet

Menu for 51 Euro

Pulpo in mussel stew

Pink fried saddle of venison with venison ragout, savoy cabbage and potato
noodles

or

Angler fish with saffron fennel and tomato gnocchi

Lukewarm chocolate cake with mango-pomegranate-ragout and almond ice-
cream