

CHRISTMAS BUFFET

(NOVEMBER - DECEMBER)

Salad of celery and different sorts of apples with slices of glazed duck breast

Juniper ham on pomegranate fennel salad with orange vinaigrette

Goat cheese cream on red wine pear chutney and ciabatta sticks ✓

Savory carrot hazelnut cake with apple sour cream ✓

Variations of stained and smoked fine fish with cranberry cream

Winterly salad with potato vinaigrette,
fried nuts, cottage cheese and cherry tomatoes ✓

Baguette selection, salted butter, herbal curd and different kinds of dips,
olive oil and balsamic vinegar

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Truffled parsnip chestnut soup ✓

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Goose's breast and haunch with fig red cabbage and
two kinds of dumplings on melted walnut butter

Fried monkfish
on winterly lentil root vegetables and Moutarde de Violette

Orecchiette porcini cream with fontina cheese ✓

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Chocolate fountain with liquid Lindt chocolate, fresh fruits and waffles

Winter apple with Calvados cream

Warm chocolate tartlet with liquid heart,
cinnamon cherries and Mascarpone

Gingerbread panna cotta

French cheese selection with fig mustard

€ 61.70 per person

✓ = vegetarian