

# CHRISTMAS BUFFET

(NOVEMBER - DECEMBER)

Celery and renette apple salad with slices of smoked goose

Juniper ham on pomegranate and fennel salad with orange vinaigrette

Goat's cheese cream on red wine and pear chutney with ciabatta sticks

Savoury carrot and hazelnut cake with apple sour cream

Variation of marinated and smoked fine fish with cranberry cream

Winter salad with potato vinaigrette, roasted nuts, cottage cheese and cherry tomatoes

Selection of baguettes, salted butter, herb quark, various dips, olive oil and balsamic vinegar

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Potato soup with smoked pork sausages

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Duck breast and leg with fig red cabbage and  
two types of dumplings (potato and bread) in walnut butter sauce

Roasted red snapper on orange and fennel vegetables with red Camargue rice

Orecchiette with porcini cream and fontina cheese

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Chocolate fountain with liquid Lindt chocolate,  
fresh fruit and waffles

Winter apple (baked) with Calvados cream

Warm chocolate tart with liquid centre, cinnamon cherries and mascarpone

Gingerbread panna cotta

French cheese selection with fig mustard

**€ 64,90 per person**

