



Christmas

DINNER MENU

Appetizer

surprise from the house,
served with bread and smoked tomato butter

Starter

served on a Zocher plate,
wild boar ham with apricot-onion compote, two-color beet, brioche and walnut
crispy sole with endive, apple salad, curry masala and salted lemon
turnip with chestnut mushroom, sesame and miso

Soup

creamy seafood soup with lightly smoked paprika cream, tomato and herb cream

Main Course

to share,
pan-seared halibut with potato truffle puree, fennel and Parmesan foam
braised deer sirloin with red cabbage, chocolate gingerbread gravy and Brussels sprouts
pumpkin and sweet potato pie with tandoori spices and pecan nuts
farm chicken with corn, fried green asparagus, crispy ham and morel sauce

Dessert

chocolade diamond with butterscotch, vanilla ice cream and a lattice of chocolate
and choux pastry