



## CHRISTMAS MENU 2019

Valid from: 15th of November to 23rd of December 2019!

Creamy soup of yellow beet  
with garden cress and herbal olive oil

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Traditionally prepared goose leg from the oven, in its own sauce  
with homemade red cabbage, potato dumpling and brown butter

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Chocolate soufflé with liquid core, with spicy  
biscuit ice cream on fruit coulis

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**Christmas Menu 39 Euro/ person**

☛ For the **vegetarians**, we offer as a main course:

Spinach dumplings with creamy mushrooms,  
confit tomatoes and parmesan chip

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**Menu vegetarian 34 Euro/ person**