

1 – *Aperitif*

Mulled wine - with Christmas biscuits both homemade (also non-alcoholic)

2 – *Amuse-Gueule*

Pate of truffle with cauliflower velvet puree (vegan)

3 – *Starter*

Maple syrup baked tofu on olive crostini with rosemary smoked on wild herb salad (vegan)

Beet goat cheese salad with spinach, walnuts and Balsamic tomato lotus

4 – *Soup*

Pumpkin chestnut soup (vegan)

5 – *main course*

Christmas duck breast with red cabbage and potato or leaf spinach and rosemary potatoes

Crispy goose leg with dumplings, apple-red cabbage and hash browns

Dumpling triad with spinach, mushrooms and beet (vegan)

6 – *Intermediate course*

Spanish cheese quartet with walnuts, grapes and fig mustard

Timbale of couscous Greek style on wild herb salad with nuts (vegan)

7 – *Dessert*

Vorwerck's Cheesecake

Light lemon sorbet infused with champagne (vegan)

3 course menu € 72.00/netto <sup>(3, 5, 7 \*\*)</sup>

5 course menu € 84.00/netto <sup>(3, 4, 5, 6, 7 \*\*)</sup>

7 course menu € 105.00/netto <sup>(Non plus ultra \*\*)</sup>

\* November to December and only on reservation

\*\* Please select dishes in advance