

CHRISTMAS MENU 2022

Little Secret Santa from the kitchen

I. COURSE

Filo dough shell with cauliflower foam,
fried prawns, scallops,
crispy pork belly and caviar

2. COURSE

Crispy leg of goose with stuffed apple,
chestnuts, red cabbage, green cabbage,
potatoe dumplings and rich jus

3. COURSE

Triple Sec „New York Cheese Cake“
with „Stollen“ chip, warm fritter
and walnut ice cream

59,00 €

Wine recommendation to Christmas Menu

With Filo dough shell we recommend:

2020 Ômina Romana	0,2 L	14,00 €
Chardonnay, Latium	0,75 L	49,00 €

With goose leg we recommend:

2019 Saboteur, Luddite Wines, South Africa	0,2L	14,00 €
Shiraz, Mouvedre, Grenache, Cabernet Sauvignon	0,75L	49,00 €

