

13.11.2023 - 25.11.2023

PLATS *du Jour*

2 COURSES 28

3 COURSES 34

FOR 2 PERSONS 84

contains a 3 course menu and a glass of champagne per guest

STARTERS

● **Chestnut Soup**

Calvados pear

● **Smoked Duck Breast Carpaccio**

pistachio vinaigrette, orange, mint

● **Mackerel Tartare**

cucumber, coriander, yuzu, soy

MAIN COURSES

● **Kale Roulade**

rolled barley, goji berries, almond miso broth

● **Salmon Trout**

turnip puree, chive velouté

● **Beef Stroganoff**

mushrooms, tarhonia

DESSERTS

● **Toffee Spice Casserole**

pickled oranges, tangerine ice cream, caramel

● **Grand Cru Chocolate Cremeux**

glazed bananas, passion fruit, dark chocolate

● **The Cheesecake**

marinated mango, yuzu broth, milk foam

● **Sommeliers Choice**

Grüner Veltliener Federspiel, Ernsthofer.....9

Pinot Noir, Zull.....13