

Tradition

STARTER

LAMB'S LETTUCE

Pumpkin seed dressing · Bacon bits Bread crisps 10 €

MAIN COURSE

GOOSE, DONE RIGHT

Oven-roasted goose breast 38 €  
House gravy · Baked apple with cranberries · Red cabbage Potato dumplings

DESSERT

GINGERBREAD MOUSSE

Baked plums · Vanilla ice cream 12 €

3 COURSES 58€

Vegetarian

STARTER

FENNEL TARTE TATIN

Goat's cheese mousse 16 €

SOUP

PUMPKIN SOUP

Pumpkin seed toast 10 €  
Pumpkin seeds

MAIN COURSE

CHEESE DUMPLINGS

Savoy cabbage 20 €  
Parmesan foam  
Melted onions

DESSERT

WHITE CHOCOLATE MOUSSE

Cardamom · Citrus fruits 14 €  
Yuzu sorbet

4 COURSES 55€

Special

STARTER

SMOKED BEETROOT TARTARE

Cream cheese · Mustard caviar 16 €

SOUP

CHESTNUT CREAM SOUP

Brussels sprouts 12 €

MAIN COURSE

BRAISED VEAL CHEEK

House jus · Parsnip mashed 35 €  
potatoes curly kale

DESSERT

LITTLE CHOCOLATE CAKE

Spiced pear · Spruce honey ice cream 14 €  
Buckwheat crumble

4 COURSES 74 €