

New Year's Eve Menu

December 31st, 2025

Starters & Soups

Shrimps-cocktail ^{ABGO}

Salsa Verde | Focaccia-Toast

Vitello roulades ^{ACGMDO}

sun-dried tomatoes | tonnato sauce

Gratinated figs ^{GHMO}

arugula | hard cheese | balsamic vinaigrette | nuts



Beef consommé ^{ACGLF}

sliced panacke or savoury sponge

Garlic-cream soup ^{AL}

croûtons



Main Dishes

Confit Duck ^{GLMO}

sweetpotato purée | kale | redwine jus

Wiener Schnitzel ^{ACG}

breaded & deep-fried veal escalope

parsley potatoes

Slow-braised beef cheeks ^{ACGLMO}

mountain cheese | polenta | herb mushrooms

Roasted sea bass fillet ^{DGLO}

saffron-risotto | red wine foam

Stuffed cabbage rolls ^L

salted potatoes | peppersauce



Desserts

Slice of orange-champagne-cake ^{AGO}

Moelleux au chocolat with a liquid center ^{ACGOH}

Amarena cherries

Your menu for a fixed price - last order at 8:30 p.m.

2-course menu € 52,00 per person incl. cover charge (starter or soup, main course)

3-course menu € 62,00 per person incl. cover charge (starter or soup, main course, dessert)

4-course menu € 73,00 per person incl. cover charge (starter, soup, main course, dessert)