

SILVESTERABEND VEGI

APERERO IN DER NI BAR

Avocado-Cornetto | Tomate | Rock Chieve Cress
Gegrillte Auberginencreme- Cornetto | schwarzer Sesam | Piment d 'Espellette
Artischocken-Crème Brûlée

*Avocado cornetto | tomato | rock chives cress
baba ganoush cornetto | black sesame | piment d'espellette
artichokes crème-brûlée*

MENU

Quorn Filet
vegane Gemüsejus | gepickelte Gurken-Kürbis-Salsa | Alpenblüten | Trüffelkaviar | Wildkräuter |
gerösteter Buchweizen

*Quorn fillet | vegan vegetable jus | pickled cucumber and pumpkin salsa | alpine blossoms | truffle caviar | wild herbs |
roasted buckwheat*



Maronencremesuppe
Portweinespuma | Nelkenpfeffer

Chestnut cream soup | port wine espuma | clove pepper



Rote Bete Wellington
vegane Trüffelsauce | Pastinakenpüree | Baby-Gemüse | Waldpilz Duxelles

Wellington from beetroot | vegan truffle jus | parsnip puree | baby vegetables | wild mushroom duxelles



Riegel von Gianduja Nougat
Knuserschokolade | Spekulatiuscrumble | Mikrobiskuit | Tonkabohneneis

Gianduja nougat bar | crunchy chocolate | speculoos crumble | sponge cake | tonka bean ice cream

PETIT FOURS

109,- €

SILVESTERABEND

APERERO IN DER NI BAR

Avocado-Cornetto | Tomate | Rock Chives Cress
Baba Ganoush-Cornetto | schwarzer Sesam | Piment d'Espellette
Blini | Schmand | Osietra Kaviar

*Avocado cornetto | tomato | rock chives cress
baba ganoush cornetto | black sesame | piment d'espellette
blini | sour cream | osietra caviar*

MENU

Gebeiztes Tegernseer Saiblingsfilet
gepickelte Gurken-Kürbis-Salsa | Sourcream | Saiblingskaviar | Wildkräuter | gerösteter
Buchweizen

*Pickled Tegernsee char fillet | pickled cucumber and pumpkin salsa | sour cream | char caviar | wild herbs | roasted
buckwheat*



Ochsenschwanzessenz
Raviolo vom Ochsenschwanz | Gemüseeinlage

Oxtail essence | oxtail raviolo | vegetable garnish



Beef Wellington vom Simmenthaler Rinderfilet
Trüffeljus | Pastinakenpüree | Baby-Gemüse | Waldpilz Duxelles

beef wellington from simmenthal beef fillet | truffle jus | parsnip puree | baby vegetables | wild mushroom duxelles



Riegel von Gianduja Nougat
Knusperschokolade | Spekulatiuscrumble | Biskuit | Tonkabohneneis

Gianduja nougat bar | crunchy chocolate | speculoos crumble | sponge cake | tonka bean ice cream

PETIT FOURS

139,- €