

new year's eve 2024 - 2025

the classic menu

Created by Ralph Knebel

PUMPKIN VARIETY

Iced clear pumpkin soup, pumpkin paper and quiche
Mustard caviar, pumpkin tempura
Smoked pumpkin creme and pickled pumpkin



GOOSE LIVER & "HERZOG" COFFEE

Parfait, dried coffee oil,
physalis chutney, butter-caramel



ATLANTIC HALIBUT & ST. JAMES CAVIAR

Plankton, sea herbs, yogurt



"BIRNBAUM'S" CHAR & BELUGA LENTILS
"Fake" bacon foam, spicy asparagus fries



ALBA & QUAIL

Spinach ravioli, breast, roasted whey



VENISON BACKSTRAP & ARTICHOKE

Creamy artichoke Bomba rice,
port wine fig, salted pistacchio



CRU VIRUNGA & YUZU

Mousse, sponge cake, pineapple

Subject to alterations.

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the vegetarian alternative

Created by Ralph Knebel

PUMPKIN VARIETY

Iced clear pumpkin soup, pumpkin paper and quiche
Mustard caviar, pumpkin tempura
Smoked pumpkin creme and pickled pumpkin



JERUSALEM ARTICHOKE FLAN

Spinach salad, winter truffle



FENNEL IN SALT DOUGH

Plankton, sea herbs, yogurt



SMOKED CELERY

Beluga lentils, "fake bacon" foam



CAULIFLOWER TREE

Cup of cauliflower soup



SPINACH DUMPLING & EGG CREME

Black salsify, "Alba" foam



CRU VIRUNGA & YUZU

Mousse, sponge cake, pineapple

Subject to alterations.