

CULINARY DELIGHTS

À LA CARTE MENU

SALMON TROUT TARTARE

Caviar | herb salad | yuzu

FOREST MUSHROOM CONSOMMÉ

Chanterelle ravioli

QUAIL

Risotto | pea cress

SKATE WING

Crispy potato | Pommery mustard caper foam

RASPBERRY & RED PEPPER SORBET

Champagne

SADDLE OF VENISON

Red cabbage purée | black bread soufflé | cranberry espuma

BLACK TRUFFLE

A sweet interpretation of black truffle

FOR RESERVATION REQUESTS, WE KINDLY ASK YOU TO REGISTER AT THE RECEPTION NO LATER THAN 6:00 PM ON THE PREVIOUS DAY.

*SUPPLEMENT FOR HOTEL GUESTS DEPENDING ON THE NUMBER OF COURSES:
FROM € 40.00 PER PERSON*

For information on ingredients that may cause allergies or intolerances, please contact our service team.

