

JAGASTUB'N GROSSARLER HOF

CULINARY DELIGHTS MENU

WHITE TOMATO CRÈME BRÛLÉE

Buffalo mozzarella mousse | basil crisps | pine nuts | fermented honey

ONION & PARMESANCONSOMMÉ

Parmesan rind

OX CHEEK PRALNE

Sesame | truffle | charred paprika | black garlic | sesame

MONKFISCH

Lime-leek | chestnut meringue crust | pear | tarragon oil | beurre blanc

CHAMOMILE SORBET

Spiced kumquat | rose infusion | pink pepper | gin | tonic

DUROC PORK BELLY

Smoked hollandaise | cabbage stew | radish | umami bouillon | caraway oil

CARAMELISED OPALYS CHOCOLATE

Black olives | citrus-ginger ice cream

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



JAGASTUB'N GROSSARLER HOF

CULINARY DELIGHTS VEGETARIAN MENU

WHITE TOMATO CRÈME BRÛLÉE

Buffalo mozzarella mousse | basil crisps | pine nut soil | fermented honey

ONION & PARMESAN CONSOMMÉ

Parmesan rind

BRAISED JACKFRUIT

Truffle | charred paprika | black garlic | sesame

RUTABAGA

Lime-leek | pear | tarragon oil | goat beurre blanc

CHAMOMILE SORBET

Reduced spiced kumquat | rose infusion | pink peppercorn | Gin | Tonic

VEGETARIAN SALT-CRUSTED CELERIAC

Slow-baked in salt crust | *chef's accompaniment*

CARAMELISED OPALYS CHOCOLATE

Black olives | citrus-ginger ice cream

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