



NEW YEAR'S EVE MENU 2023

DUMPLING OF THE "BARBERIE" DUCK

Red cabbage chutney and rosemary-thyme-foam

BEETROOT CARPACCIO

Baked goat cheese, winter purslane and orange-thyme-vinaigrette

JERUSALEM ARTICHOKE-TRUFFLE CREAM-SOUP

Brown butter foam, winter truffle and parsley

FLAMED KINGFISH SASHIMI

Basil foam and chip & caviar of the oxheart tomato

SURF AND TURF

Filet of the pasture-raised "Holstein" beef, lobster tail, wild broccoli and celery purée

CHOCOLATE SOUFFLÉ

With liquid pistachio kernel, vanilla-saffron-ice cream and champagne fruits

"BERLINER" DOUGHNUTS AT MIDNIGHTS