

## APERITIF

|                                                                   |       |       |
|-------------------------------------------------------------------|-------|-------|
| <b>insel-Royal sparkling wine brut</b> , Geldermann               | 0.1 l | 8.50  |
| <b>Apple-quince non-alcoholic secco</b> , Staatsweingut Weinsberg | 0.1 l | 8.50  |
| <b>Champagne Mercier</b>                                          | 0.1 l | 13.50 |

## SOUPS

|                                               |       |
|-----------------------------------------------|-------|
| <b>Oxtail consommé</b> – oxtail ravioli       | 11.50 |
| <b>Black salsify cream soup</b> – truffle oil | 13.50 |

## STARTERS

|                                                                                                             |       |
|-------------------------------------------------------------------------------------------------------------|-------|
| <b>Red beet carpaccio</b>  |       |
| arugula & walnuts                                                                                           | 15.50 |
| <b>Salmon &amp; avocado tartare</b>                                                                         |       |
| bread chips & salad bouquet                                                                                 | 17.50 |

## MAIN COURSES

|                                              |       |
|----------------------------------------------|-------|
| <b>Pink roasted Barbary duck breast</b>      |       |
| orange-fennel vegetables & almond croquettes | 29.50 |
| <b>Braised veal cheeks</b>                   |       |
| Madeira jus & truffled mashed potatoes       | 35.50 |
| <b>Beef fillet</b>                           |       |
| cognac cream & Bubenspitzle                  | 39.50 |
| <b>Pan-fried salmon fillet</b>               |       |
| Vichyssoise & risotto                        | 29.50 |

## VEGAN

### Trilogy of butternut squash

potato croquettes & pumpkin foam 27.50

## DESSERT

### New Year's Eve trio

nougat parfait & cassis sorbet 13.50

### Chocolate mousse

fruit ragout 14.50

## NEW YEAR'S EVE SET MENU

### Oxtail consommé

with oxtail ravioli

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### Black salsify cream soup

with truffle oil

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### Field salad

with duck breast & seeds OR caramelized apple & seeds

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### Lemon sorbet

with vodka or topped with insel sparkling wine,

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### Pink roasted beef fillet

with cognac cream, dauphine potatoes & winter vegetables

### Trilogy of butternut squash

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### New Year's Eve dessert variation

Price per menu: 109,-

Price per menu: 99,- 

We kindly ask for your understanding that changes to side dishes are only possible upon prior arrangement. Menu subject to change.