

CHRISTmas menu

24/12 DINNER - 25/12 LUNCH - 31/12 DINNER
BEI RESERVIERUNG MIT VORAUSZAHLUNG

DUCK FOIE GRAS MADAME C

Cooked in a terrine, passionfruit gel,
cacao nibs crumble, toasted farmhouse bread

ROASTED SCALLOPS

Finely pureed butternut squash,
roasted hazelnuts and toast foam

MUSHROOM-STUFFED GUINEA FOWL SUPREME
(LABEL ROUGE)

Mashed potatoes with truffles,
creamy poulette sauce and fresh seasonal truffle

TRUFFLE-STUFFED BRIE

Young shoots salad

BLACK FOREST CAKE MADAME C

Cocoa crumble, Kirsch brandy mousse,
brandy-macerated cherries and cherry gel

70€

[Book here](#)