

## APERITIF

Come together  
with a glass of champagne  
at our bar at 06.30 p.m.

## MENU

### Greetings from the kitchen

#### Mackerel

tomato dashi | ponzu gel  
fried onion | lobster emulsion  
radish | cucumber

#### Mushroom essence

lovage | beech mushrooms  
royale | bacon

#### Codfish

spinach | mussels | dill  
smoked fish sauce

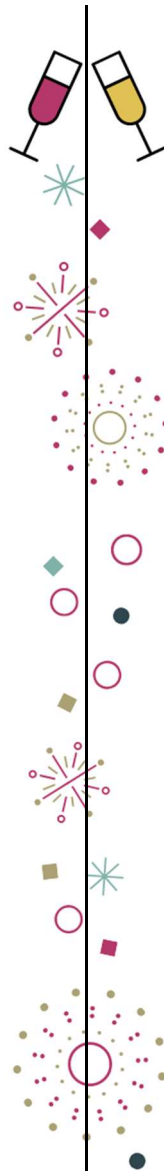
#### Beef fillet

winter asparagus | eggplant  
yoghurt | potato tree cake  
shallot jus

#### Salted caramel

chocolate | milk | cherry  
persimmon

### Midnight snack



## WINE RECOMMENDATION

#### *Chablis La Chanfleure*

Louis Latour | Burgund | France  
0.75l € 53,00

#### *Woodcutter's Shiraz*

Torbreck | Barossa Valley | Australia  
0.75l € 57,00

#### *Trockenbeerenauslese (SÄ|WR|RI)*

Höpler | Burgenland | Austria  
1/16 Glas € 8,50

A glass of champagne

**31<sup>st</sup> December 2024  
New Year's Eve**



Menu € 142,00

\*Since we work with seasonal and fresh products there may be changes at short notice