

# Gourmet Menu

Silvester 2025

Amuse-bouche

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Marinated beef carpaccio with chanterelles, raspberry sauce and  
parsley

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Jerusalem artichoke cream soup with nut butter and sweetbread

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Turbot with herb crust, pak choi, cherry tomatoes, pine nuts and  
saffron risotto

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White peach sorbet with sparkling wine

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Pink roasted beef fillet with braised ox cheek, port wine jus, braised  
vegetables and potato and truffle purée

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Warm panettone with sour cream ice cream, pistachios and passion  
fruit