

MENU

24 & 26 December

canapé with apple, red cabbage, eel

macaron with goat cheese

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red mullet, potato, Jerusalem artichoke, wild garlic oil, ginger

*

deer steak from the open fire grill, BBQ sauce, pommes anna, red
cabbage, apple, brandy-soaked raisins

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poached pear, mascarpone, white chocolate, cinnamon, Sichuan
crumble, pear sorbet



MENU

24 & 26 december

canapé met appel, rode kool, paling

macaron met geitenkaas

*

rode mul, aardappel, aardpeer, daslook olie, gember

*

hertensucade van de open fire grill, bbq saus, Pommes Anna,
rode kool, appel, boerenjongens

*

stoofpeer, mascarpone, witte chocolade, kaneel, Sichuan crumble,
perensorbet



MENÜ

24 & 26 Dezember

Canapé mit Apfel, Rotkohl und Aal

Ziegenkäse-Macaron

*

Rotbarbe, Kartoffel, Topinambur, Bärlauchöl, Ingwer

*

Hirschhaxe vom offenen Grill, BBQ-Sauce, Pommes Anna, Rotkohl, Apfel,
in Weinbrand getränkte Rosinen

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Gedünstete Birnen, Mascarpone, weiße Schokolade, Zimt, Sichuan-
Crumble, Birnensorbet

