

# MENÜ/

# MENU

VEGETARISCH /  
VEGETARIAN

## ZUM START / AMUSE

Karfiol | Kaffee | Quitte  
*cauliflower | café | quince*

## VORSPEISE / STARTERS

Rote Rüben Quinoatatar | Buchenpilze | Senfcreme  
*beetroot & quinoa tartar | beech mushrooms | mustard creme*

Ochsenherztomate | Pinienkerne | Olivenöl | Pecorino  
*ox heart tomato | pine nuts | olive oil | pecorino*

Polenta | Weintrauben | Balsamico  
*polenta | grapes | balsamic*

Miso-Zucchini | geräucherte Paprika | Panko  
*miso courgettes | smoked bell peppers | bread crumbs*

## SUPPE / SOUP

Morchelessenz | Maroni Wan-Tan  
*morel clear soup | chestnut wan-tan*

## HAUTGERICHT / MAIN COURSE

**Vegetarische Weihnachtsgans**

Erdäpfel Mille Feuille | Flower Kale | Orangen-“Beurre Blanc”

**Vegetarian christmas goose**

*potato mille feuille | flower kale | orange “beurre blanc”*

## DESSERT

Spekulatius | Zwetschke | Milkschokolade  
*speculaas ginger cookies | plum | milk chocolate*

**109,- €**