CHRISTMAS PARTY

VORSPEISE · FIRST APPETIZER

Tatar vom Chianina-Rinderfilet – Crème fraîche, Balsamico-Kaviar, Limette, Apfelkapern, Bröselgremolata, Parmesanchips

Chianina Beef Fillet Tartare – Crème Fraîche, Balsamic Caviar, Lime, Apple Capers, Gremolata Crumbs and Parmesan Crisps

oder · or

Borlotti & Parmigiano Reggiano – Borlottibohnen, Parmigiano-Reggiano-Chips, Marinierter Muskatkürbis, Schwarze Walnüsse

Borlotti & Parmigiano Reggiano – Borlotti Beans, Parmigiano Reggiano Crisps, Marinated Butternut Squash, Black Walnuts

ZWISCHENGÄNGE · SECOND APPETIZERS

Risotto Scampi · Risotto Scampi

Blutorangen-Sorbet · Blood Orange Sorbet

oder · or

Risotto al Tartufo (vegetarisch)

Risotto al Tartufo (vegetarian)

GOLDING

CHRISTMAS PARTY

HAUPTGANG · MAIN COURSE

Dry Aged Filet vom bayerischen Rind – Sellerie-Trüffel-Püree, Portweinjus

Dry-Aged Bavarian Beef Fillet – Celeriac Truffle Purée, Port Wine Jus

oder · or

Wildfang-Loup de Mer – Zitrus-Gremolata, Safran-Fenchel

Wild-Caught Loup de Mer – Citrus Gremolata, Saffron-Braised Fennel

oder · or

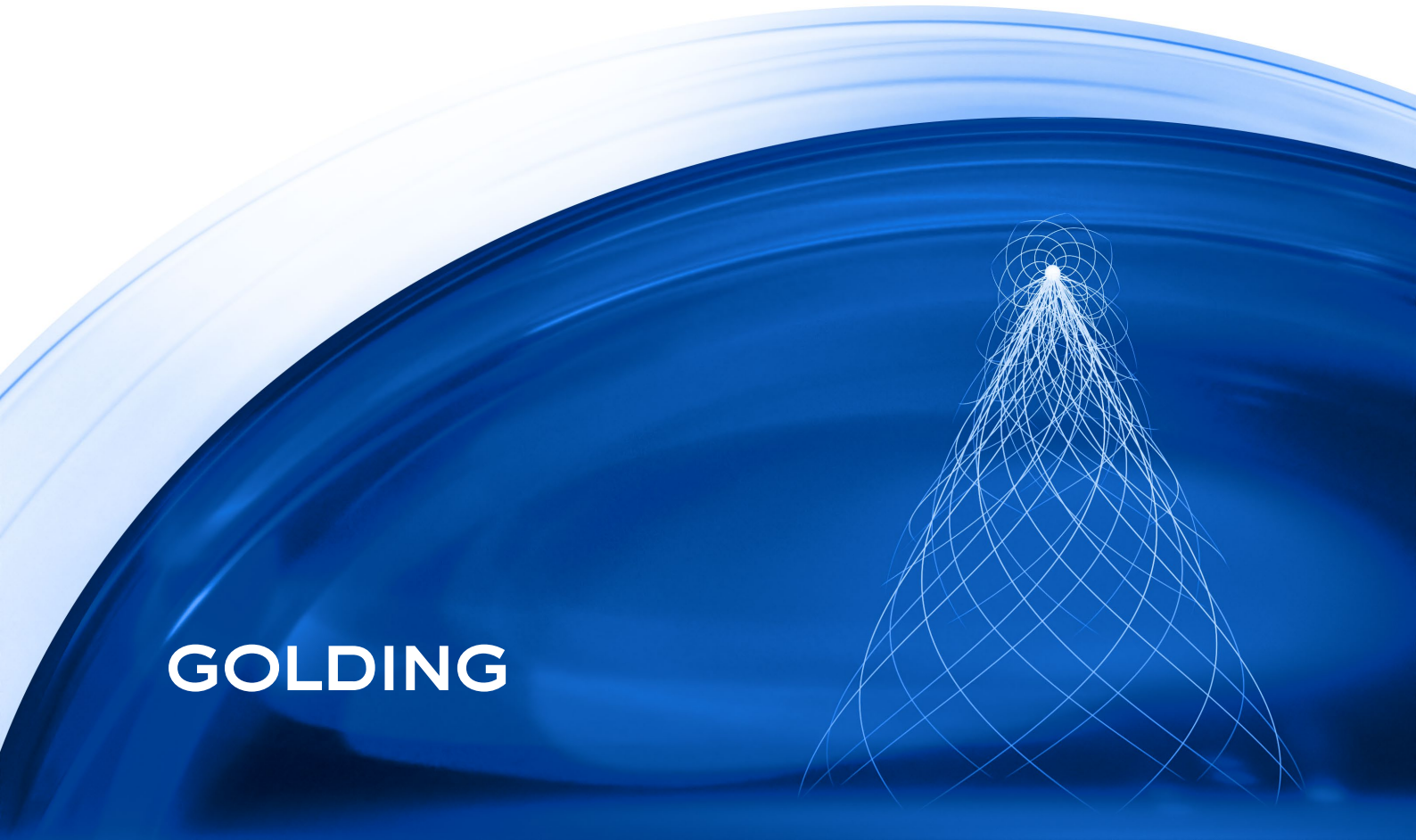
Gegrilltes Blumenkohlsteak – Wintertrüffel, Blumenkohlpüree, Granatapfel, Geröstete Mandeln

Grilled Cauliflower Steak – Winter Truffle, Silky Cauliflower Purée, Pomegranate, Toasted Almonds

DESSERT

Dolce Finale – Tiramisu | Mousse au Chocolat | Panna Cotta

Dolce Finale – Tiramisu | Chocolate Mousse | Panna Cotta



GOLDING