Christmas 2019

**Soups**
- Curried coconut soup with lemongrass, garnished with pan-fried prawns €6.70
- Curried coconut soup with lemongrass (vegan) €5.80
- Beef consommé garnished with veal sausagemeat strudel, vegetable julienne and chives €5.20
- Truffled chestnut velouté, topped with croutons and whipped cream €5.20
- Cream of carrot soup, garnished with toasted pumpkin seeds €4.90

**Starters**
- Winter leaf salad tossed in a balsamic dressing, topped with smoked breast of duck and potato straw €13.90
- Carpaccio of bresaola with rocket, grated Parmesan and toasted pine kernels €12.90
- Duo of smoked fish with young spinach leaves in a yoghurt and lime dressing, served with white bread €13.90
- Home-made game in aspic with a wild herb salad and a cranberry and juniper dressing €12.80
- Pretzel dumpling carpaccio with lamb’s lettuce tossed in walnut oil, with cranberry sauce and pan-fried game medallions €15.90
Hot Starters

- Rice noodles with a curried prawn ragout and shiitake mushrooms €12.90
- Pan-fried fillet of char served on a bed of mashed beetroot and potato, with glazed vegetables and a saffron sauce €11.90
- Fish dumplings on a bed of black ribbon pasta, served with a foaming lobster sauce €12.90

Main Courses

- Medium-rare pan-fried loin of bobby veal with a creamy morel sauce, braised vegetables and hazelnut Spätzle noodles €23.90  
  o Fresh from the smoker for 100 people or more
- Whole, medium-rare pan-fried sirloin in a red wine and shallot sauce, with Béarnaise sauce, mixed vegetables and potato gratin €25.90  
  o Fresh from the smoker for 100 people or more
- Venison loin medallions in a cranberry sauce, served with pan-fried mushrooms, red cabbage with chestnuts and small pretzel dumplings €22.90
- Chargrilled fillet of pike-perch on a bed of saffron risotto, with lemon butter and braised, sautéed beetroot cubes €18.90
- Salmon-filled sole roulade with a sweet potato, pepper and leek curry €20.90
- Roast goose served with apple fritters, red cabbage and a potato dumpling €26.80
- Layered tomato and aubergine cake with basil pesto, ewe's milk cheese in kadayif pastry, toasted pine kernels, polenta crescents and tomato sauce €12.50

- Goose, chicken and duck served in the pan with apple fritters, red cabbage and a potato dumpling €24.50

- Home-made pumpkin ravioli served on a bed of curried vegetables and chilli threads €11.90

**Desserts**

- Christmas dessert selection, including a mini baked apple, a quark and *stollen* dumpling, cinnamon mousse, rum and raisin ice cream and whipped cream €8.95

- Gingerbread parfait served with stewed Damask plums and whipped cream €6.95

- Tiramisu with banana ragout and morello cherries, passion fruit sorbet and chocolate mousse €7.20
  
  - Wheat beer tiramisu OR Brazilian tiramisu

- Chocolate mousse and chocolate sorbet encircled by a raspberry coulis €6.70

- *Maroni: 100 grams* €4.60

- *Mug of mulled wine:* €4.10

- *Mug of punch (alcohol-free)* €3.90

- *Maroni: 100 grams* €4.60

- *Mug of mulled wine:* €4.10

- *Mug of punch (alcohol-free)* €3.90
Christmas Buffet: 46,90 €

Münchner Stadtschreibersuppe
(lavishly garnished consommé)

Vitello tonnato, slices of cold roast beef, Italian coppa and Parma hams with sliced melon, marinated vegetables,
slices of smoked fillet salmon with creamed horseradish, smoked duck breast on small rounds of malted bread, glazed game medallions on apple
slices, soused herring salad, chicken salad, herb salad, cucumber salad, mixed leaves, saddle of venison with Waldorf salad

Fillet of pike-perch in a potato crust with a Riesling and herb sauce, crispy rotisserie duck, game goulash, knuckle of veal, crispy potato pancakes,
fresh seasonal vegetables, whole stuffed suckling pig, potato and bread dumplings, buttered spätzle noodles, sautéed potatoes with bacon,

vegetable strudel,

spinach and ricotta panzerotti served with tomato ragù, pearl barley risotto with porcini and wild mushrooms

Selection of international cheeses

Home-made Augustiner gingerbread parfait with peaches,

Quark and stollen dumpling with a spiced orange ragout

Vanilla waffles with walnut ice cream