GENUSS WERKSTATT
RESTAURANT . ZILLERTAL

CHRISTMAS MENU

AMUSE-BOUCHE

Tartelette | Asmonte cheese | Chervil

or

Goose liver terrine | Pear

STARTER

Leek and carrot mosaic | Smoked char
Buttermilk | Chive oil

SOUP

Jerusalem artichoke cream soup
Golden Delicious apple | Passion fruit

INTERMEDIATE COURSE

Karwendel vension tortelloni
Red cabbage | Mountain cheese espuma
Jus | Lingonberry

SORBET

Mandarin sorbet | Mulled gin

MAIN COURSE

Veal fillet Wellington | Rioja sauce
Morel mushroom | Parsley purée
Black salsify

or

Pan-seared golden trout
(fish farm Aschau) | Parsley purée
Black salsify Caviar

DESSERT

Chocolate cookies | Coffee crèmeux
Baileys ice cream

€ 105,00 p.P.

WE HOPE YOU ENJOY YOUR MEAL!

SILVESTER MENU

AMUSE-BOUCHE

Tapioca chip | Pea | Shrimp tartare
cress

SALAD

Bitter greens | Honey chips | Mandarin
White balsamic dressing | Chestnut
Pine nuts

STARTER

Beetroot variation | Goat chesse
Fig | Pear

SOUP

Lemon-black salsify soup | Black salsify
Shallots

INTERMEDIATE COURSE

Pan-seared lobster trail
Lobster bisque | Artichoke

SORBET

Sea buckthorn sorbet | Sparkling wine

FISH COURSE

Octopus | Chorizo | Bell pepper
Lemon angel cream | Microgreens

MAIN COURSE

Beef fillet | Spiced shallot | Star anise
Ginger | Crispy potato terrine | Madeira jus

or

Jerusalem artichoke Wellington
Carrot cream | Morel cream sauce

PETIT FOURS

French confectionery

DESSERT

Dark chocolate mousse | Blackberry sorbet
Blood orange pâte de fruit

CHEESE TROLLEY

MIDNIGHT SNACK

Goulash from the kettle

€ 145,00 p.P.

WE HOPE YOU ENJOY YOUR MEAL!