

SILVESTER

MENU

NEW YEAR'S EVE 2022

AMUSE BOUCHE

(Rinder-Carpaccio-Rolle)
(Beef carpaccio roll)

RED VELVET SOUP

(dunkles Miso, Rote Beete, Basilikumöl, knuspriger Hummer)
(dark miso, beetroot, basil oil, crispy lobster)

KING CRAB

(Yuzu, Togarashi, Knoblauch)
(yuzu, togarashi, garlic)

WOODS MOSAIC ROLL

(Thunfischtatar, Avocado, Tobiko, Schnittlauch)
(tuna tartar, avocado, tobiko, chives)

YUZU SORBET

(Yuzu Sorbet)

CRISPY PORK

(knuspiger Schweinebauch, geräucherte Auberginenmousse)
(crispy pork belly, smoked eggplant mousse)

ROAST BEEF

(Roastbeef-Kartoffelpüree, Shiso Chimichurri, Karotten-Zucchini-Perlen, Trüffel)
(roast beef potato puree, shiso chimichurri, carrot & zucchini beads, truffle)

PROFITEROLE

(frischer Choux, Vanilleeis, schwarze Schokolade, Krokant)
(fresh choux, vanilla ice-cream, black chocolate, croquant)

MENÜ €125 pro Person/ Panorama Bar €135 pro Person
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