

Month\Day	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
June	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	
July	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6
August	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1
September	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	
October	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2
November	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	
December	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	Christmas und Silvester Menu							

### Menu 1

*Spaghettoni with truffle cream*

\*\*\*

*Parsley root soup with celery straw*

\*\*\*

*Pork tenderloin with crispy pancetta,  
salt-almond foam, green asparagus  
and parmesan polenta*

\*\*\*

*Buttermilk mousse with strawberry basil salad  
and mango culi*

### Menu 2

*Roast beef of veal with carrot salad,  
frisée lettuce and mustard seed chutney*

\*\*\*

*Cappuccino of lentil  
with scallop pineapple skewer*

\*\*\*

*Roasted rack of lamb with prunes,  
lukewarm tabouleh salad and mini carrots*

\*\*\*

*Nut nougat cupcake  
with pistachio ice-cream and wild berries*

### Menu 3

*Burrata on green gazpacho*

\*\*\*

*Poultry consommé with vegetables  
and sliced herb pancakes*

\*\*\*

*Slices of veal fillet with zucchini,  
confit tomatoes and rosemary potatoes  
with bearnaise sauce*

\*\*\*

*Caramelized lemon mascarpone tart  
with limoncello ice cream*

### Menu 4

*Smoked duck breast with dandelion salad, raspberries  
and onion confit*

\*\*\*

*Cauliflower soup  
with dried apricots and herb oil*

\*\*\*

*Beef tournedo on truffle puree  
with mushrooms, snow peas  
and raw marinated beet*

\*\*\*

*Iced Black Forest cake with coffee liqueur foam and  
almond brittle*

### Menu 5

*Beef carpaccio with Greek drip oil  
and shaved parmesan*

\*\*\*

*Baked tomato soup with butter croutons*

\*\*\*

*Roasted saddle of venison with wild cranberry  
sauce,  
savoy cabbage and bread dumpling soufflé*

\*\*\*

*Baked chocolate ganache  
with Fleur de Sel, crème fraîche,  
spicy hazelnut and orange oil*

### Menu 6

*Pickled salmon with avocado,  
wasabi cream and parmesan crumble*

\*\*\*

*Sweet potato - chickpeas soup  
with cashew topping*

\*\*\*

*Gratinated veal saddle steak  
with parsnip, pea puree  
and grilled pointed peppers*

\*\*\*

*Lasagna of white mousse*