CHRISTMAS MENU | DINNER

STARTERS | PLEASE CHOOSE ONE

Spiced Salmon
Cured fillet with tonka bean and parsley panna cotta, orange blossom jus, candy beetroot and chicory

Winter Salads
Marinated with apple and spruce tip dressing, pear, cranberries, malt bread chips and smoked cashew nuts

Corn-fed Chicken
Terrine with fig chutney and jelly, black radish and speculoos crumble

INTERMEDIATE COURSE

4-COURSE MENU WITH CHESTNUT // 5-COURSE MENU WITH CHESTNUT AND VEAL

Chestnut
Foam soup with dried fruit tartlet

Veal
Sweetbread roasted in nut butter with truffle jus, yellow carrot and leek cream

MAIN COURSES | PLEASE CHOOSE ONE

Pointed Cabbage & Black Salsify
Grilled pointed cabbage and caramelised black salsify with chive cream, pumpkin, black garlic and elderberry jelly

Pike-perch
Pan-seared fillet with shellfish foam, caramelised fennel, shaved broccoli and mussel risotto

Venison
Pink loin with cranberry and almond topping, liquorice jus, smoked kohlrabi and beetroot cream

Christmas Goose
Breast and leg with rich roast jus, caramelised red cabbage, chestnut-stuffed baked apple and melted potato dumplings

DESSERT | PLEASE CHOOSE ONE

Vanilla & Mandarin
Crémeux, sponge and mousse of Bourbon vanilla with mandarin segments and mandarin punch sorbet

Almond Wood
Almond pastry with milk chocolate and roasted almond brittle, marzipan mousse, apple compote and amaretti ice cream

CHOICE OF 4 COURSES (€96) OR 5 COURSES (€118)

BRAUEREIGASTHOF
HOTEL AYING
★★★★S