CHRISTMAS MENU | LUNCH

STARTERS | PLEASE CHOOSE ONE

SALMON À L'ORANGE
Cured salmon fillet with blood orange consommé, shaved fennel, dill cream and Amarettini granola

WINTER LEAVES
Marinated winter leaves with pear and ginger dressing, chicory, pickled beetroot and smoked cashew nuts

DUCK
Duck liver parfait in cherry jelly, Waldorf salad and spiced brioche

INTERMEDIATE COURSE

CHESTNUT
Chestnut velouté with lingonberry sponge cake

MAIN COURSES | PLEASE CHOOSE ONE

PUMPKIN
Pumpkin and cheese dumpling with coconut and curry nage, Chinese cabbage, almonds and shiitake mushrooms

COD
Poached cod fillet, purple mustard foam, crispy potato brunoise and pointed cabbage and pear risotto

VENISON
Loin of venison, cooked pink, with anise and cocoa jus, glazed yellow carrot and sweet potato

CHRISTMAS GOOSE
Goose breast and leg, rich roasting jus, caramelised red cabbage, baked apple with chestnuts and buttery potato dumplings

DESSERT | PLEASE CHOOSE ONE

CHOCOLATE & APPLE
Chocolate slice with speculoos crunch, baked apple compote and gingerbread ice cream

ALMOND & SEA BUCKTHORN
Three interpretations of Christmas almond with sea buckthorn punch ice cream and pickled kumquat

4 COURSES €96

BRAUEREIGASTHOF
HOTEL AYING
★★★★S