

# Composition I

**Hokkaido pumpkin cream soup** <sup>A, C, G, I</sup>

Ricotta-lemon ravioli | Pumpkin chutney

*Ginger & Pimentón Ahumado*

€ 15

**Pink roast fawn** <sup>G, H, I</sup>

Chestnuts | Celery | Shiitake mushrooms | Boskop apple

*Cinnamon & Brown rum*

€ 26

**Almond mousse** <sup>A, C, G, H</sup>

Williams Pear | Tarragon sponge

*Vanilla & Tarragon*

€ 14

*As 3 Course Menu ♪ 55 per person.*

# Composition II

**Goat cheese crème brûlée | Goat cheese praline** <sup>A, C, G, H, L</sup>

Coppa chip | Chicory sous vide | Caramelized hazelnuts

*Malt & Acacia honey*

€ 15

**Poached catfish** <sup>D, G, L</sup>

Topinambur | Brussels sprout | Cranberry

*Mace & Vanilla*

€ 26

**Araguani chocolate | Passion fruit** <sup>A, C, G, H</sup>

*Cardamom & Anise*

€ 14

*As 3 Course Menu ♪ 55 per person.*

*Dear guests,  
Our dishes contain the following allergens:*

- A) Cereals*
- B) Crustaceans*
- C) Eggs*
- D) Fish*
- E) Peanuts*
- F) Soya*
- G) Milk and lactose*
- H) Nuts*
- I) Celery*
- J) Mustard*
- K) Sesame seeds*
- L) Sulphurdioxide and sulphites*
- M) Lupines*
- N) Molluscs*

*Please, feel free to contact our service staff for further information.*