

New Year's Eve 2018

from 04.00 pm

aperitif

alpen sprizz 7.90

moskito non-alcoholic 6.-

starters

frothed parsley root soup with shrimp 8.50

tartar of wild salmon on vegetable salad and chili 14.90

vitello tonnato finest calf meat with tuna sauce 15.50

entremets

lamb sausages from the lava stone grill

with glazed snow peas and potato gratin 15.90

ricotta ravioli

glaced with white port wine and fresh herbs 13.-

bavarian risotto of organic urkorn

(emmer, einkorn wheat, and spelt) from the chiemgau
with shrimps 15.90

main courses

roast veal

with cranberries, dumplings and red cabbage 26.-

"wiener schnitzel" of veal medallion

roasted in butter, with fried potatoes and mixed salad 26.-

roast beef of simmentaler young bull 280g

with potato gratin, vegetables and herb butter 29.-

stefan's variation of fish

with **organic urkorn** risotto and champagne foam 26.90

bavarian organic duck, triggered

on red cabbage with two kinds of dumplings 28.90

dessert

crème brûlée with mango salad and **cramer`s organic-ice cream** 8.90

stefan's tiramisu

mascarpone, sponge fingers, espresso 8.90

stefan's gâteau au chocolat

with vanilla foam and raspberries 8.90