

MENU ADVENT ADVENT

STARTERS

Homemade **chestnut cream soup** refined with truffle oil, vegan  

Colorful **salad with roasted chestnuts** & apple-mustard dressing, **all organic** except for the chestnuts  

MAIN COURSES

Bavarian "Edelhirschgulasch" (red deer goulash) in a rich red wine sauce, served with hazelnut spaetzle, homemade from **organic** flour and fresh **organic** eggs from the Zehatmoarhof farm*

Pan-fried **brook trout fillets from** Naturland aquaculture at the Welden **organic fish farm** in Fuchstal, served with homemade mashed potatoes and a savory tomato and vegetable compote, **all organic***

Organic mushroom ragout made from button mushrooms and oyster mushrooms, served with golden brown potato noodles and a green **organic** bean salad based on Grandma's recipe* 

DESSERTS

Gingerbread mousse made from **organic** cream and **organic** eggs, served with plums braised in red wine 

Lukewarm chocolate cake made from fair trade Belgian chocolate, **organic** butter, and **organic** eggs, served with **organic** plums braised in red wine 

Vegan **Bavarian cream** with red fruit compote  

Starting at 52 per person, VAT included

 100% plant-based  vegetarian

 glutenfree, but may contain traces

*Gluten-free options may be available upon request by adjusting the side dishes

Please ask for our **list of allergens**.