CHRISTMAS DINNER

STARTERS

Smoked whitefish rillette with malt bread,
whitefish roe and fresh horseradish

OR

Venison tartare with pickled mushrooms,
crispy potato, aioli and aged goat cheese

OR

Roasted celeriac with truffle cream and vegan "Parmesan"

SOUP

Jerusalem artichoke soup with roasted
Jerusalem artichoke and hazelnuts

MAINS

Grilled Iberico pork neck with truffle potato purée,
braised red cabbage and Calvados cream sauce

OR

Trout basted with garlic butter, cauliflower, cucumber
and fennel salad, and crayfish sauce

OR

Gnocchi with pumpkin sauce, sautéed wild mushrooms
and vegan "feta"

SWEET

Grand Hansa dessert buffet

75 € / person

GRAND HANSA DESSERT BUFFET

Cheeses with condiments

Christmas Stollen (L)

Date cake with salted caramel (L)

Pistachio and Raspberry Kisses (L, G)

Selection of Christmas Cookies (L)

Chocolate Passion Andalusian Cake (L)

Christmas Truffles and Candy (G.V)

New York Cheese Cake with lemon (, L,)

Black Forest cake (L)

Yule Log with chocolate and raspberry (L)

Ginger and pineapple Bavarian cream (L,G,)

Date and Chocolate Cake (V, L, G)

Marinated cut Fruits