

LUBITSCH

New Year's Eve 2024/2025

Entrée

1 glass of Champagne
Antipasti variation, rock oysters

Menu

I

Confit cod, purple potato chips, blood orange, chicory, Imperial caviar and fennel puree
Veggie:
Rosa Bianca in Panko, purple potato chips, blood orange, chicory and fennel puree

II

Oxtail beetroot consommé with praline from oxtail in Strudel dough
Veggie:
Beetroot consommé with Triangoloni filled with goat cheese and honey

III

Panfried sea bass, dried cherry tomatoes, tomato saffron brew, Fregola broad beans cassoulet, baby spinach
Veggie:
Ensemble from salsify, asparagus and carrot, dried cherry tomatoes, tomato saffron brew, Fregola broad beans cassoulet, baby spinach

IV

Moscow Mule sorbet, cucumber pearls in ginger vodka brew

V

Saddle of venison sous vide, sour cherry jus, confit cauliflower, mashed pumpkin
Veggie:
Baked celeriac in salt crust, sour cherry jus, confit cauliflower, mashed pumpkin

VI

Fig and chestnut Strudel, port jelly, quince compote, hazelnut ice cream

149,00 € per person

inklusive one glass of champagne & one Espresso

Entrée 18:00-19:00 Uhr, menu: 19:00-ca. 23:00 p.m., open end