

## Silvester Dinner 2024-2025

Aperitif with finger food

" Tsarskaya " oyster / sour cream / red onion,  
smoked char fillet / cauliflower pannacotta / char caviar / dill,  
deep-fried ravioli filled with buffalo ricotta / tomatoes / pesto,  
Tartar of "Sprinzen" beef / white Alba truffle

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Galantine of rabbit and goose liver / truffle cream / crispy radicchio /  
black "Norcia" truffle

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Sole fillet in sesame crust / artichoke / miso foam Japanese

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Concentrated consommé with "Plin" small ravioli filled with  
capon and black cabbage

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Fillet of venison grilled pink on charcoal  
in "Szechuan" pepper sauce / black salsify puree / small turnips(some types  
of beets)

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Tart with hazelnut cream / apple caramel / crumble / mandarin sorbet

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For those who stay after midnight,  
chef Karl Baumgartner  
serves cotechino with lentils from Castelluccio  
(a special traditional Italian dish for New Year)  
from the time of his choice

This menu is NOT for New Year's Eve 2025-2026