



Weihnachtsbrunch

STARTER (Buffet)

ab 11:30 Uhr

Winter Ceviche – Kabeljau | Blutorange | Aji Amarillo | knuspriger Grünkohl

Cod / Blood Orange / Aji Amarillo / Crispy Kale

Tuna Tataki – kurz geblämt | Trüffel-Ponzu | gepickelte Shiitake

Lightly Seared / Truffle Ponzu / Pickled Shiitake Mushrooms

Beef Tatar | gebeiztes Miso Eigelb | Lotuswurzel-Crunch | Korianderöl

Cured Miso Egg Yolk / Crispy Lotus Root / Coriander Oil

Gedämpfte Gyoza | Kimchi | Gemüse

Steamed Gyoza – Kimchi / Vegetables

Blattsalate | 2erlei Dressing | Toppings | Kerne

Mixed Leaf Salad – Two Dressings / Toppings / Seeds

MAIN

12:45 - 14:30 Uhr

48h-Short Ribs | Balsamico-Teriyakijus | Wasabi-Stampf

Balsamic Teriyaki Jus / Wasabi Mash

Geflämmtes Lachsfilet | Kumquat-Miso-Glaze | süß-scharfes Gemüse | Shiso-Öl

Flame-Seared Salmon Fillet / Kumquat Miso Glaze / Sweet & Spicy Vegetables / Shiso Oil

Gerösteter Miso Kürbis – Hokkaido | Granatapfel | Cashew-Crunch | Koriander-Minz-Emulsion

Roasted Miso Pumpkin / Hokkaido Pumpkin / Pomegranate / Crunchy Cashews / Coriander-Mint Emulsion

Wintergemüse | Wildreis | Kartoffelgratin

Winter Vegetables / Wild Rice / Potato Gratin

DESSERT

ab 12:00 Uhr

Matcha-Kirsch-Tiramisu | weiße Schokolade

Matcha & Cherry Tiramisu / White Chocolate

Gebackene Banane | Miso-Karamell | Kokos

Baked Banana / Miso Caramel / Coconut

Warmer Schokokuchen | flüssiger Kern | Gewürzpflaume | Sesam

Warm Chocolate Cake / Molten Center / Spiced Plum / Sesame

Kid's Corner | Speiseeis | Gebäck | frisches Obst

Kids' Corner / Ice Cream / Pastries / Fresh Fruit