

Patissier and more...

Markus BREIER

Rent a Chef Menu

STARTER

ARTICHOKESALAD WITH WARM CHICKEN LIVER AND YOGHURT DRESSING
MARINATED SALMON WITH CREME FRAICHE UND CAVIAR
FISCHASPIC WITH SALADBOQUETT AND ORANGEDRESSING
ASPARAGUSSALAD WITH SCALLOPS

SOUPS

KNOB CELERY SOUP WITH GARLICCROUTONS
RED BEET CREAMSOUP
FISH AND MUSSEL SOUP

FISH

PIKE DUMPLINGS WITH DILLSAUCE
STEAMED SALMON WITH BLACK NOODLES AND SAFFRONSAUCE
PRAWNS WITH COURGETTES AND GINGER

MEAT

MIGNONS OF VEAL WITH SEASONAL VEGETABLES
SADDLE OF LAMB WITH THYMEPOTATOES AND SPINACH
ROASTED DUCK BREAST WITH APPLES AND RED CABBAGE
MIGNONS OF BEEF WITH REDWINESHALLOTS AND SAUTÉ POTATOES

DESSERTS

SYMPHONY OF FRUIT MOUSSES WITH LIMEPARFAIT
VARIATION OF VALRHONACHOCOLATE
TERRINE OF ORANGES WITH MINT SABAYON
VARIATION OF BLACK FOREST GATEAU

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