



++ CHRISTMAS MENU ++

SATURDAY, DEC 1st - SUNDAY, DEC 23rd

*Three course tasting menu \$35,
wine & beer pairing \$15*

KASTANIANSUPPE

chestnut soup, fried celery, roasted apples

PAIRING: Ettal, Dunkel, Germany

ENTE SAUERBRATEN

duck breast sauerbraten, reibekuchen potato pancake,
cranberry compote, apple purée

PAIRING: Gluhwein, spiced red wine, cherry liqueur

BIRNEN

red wine poached pear, chocolate mousse,
streusel, crème anglaise