

CHRISTMAS EVE

DECEMBER 24TH, 2022

MENU

Faroe Islands salmon sashimi
Lotus root / White radish / Finger carrot

Bisque of Kiel Fjord shrimp
Ravioli / Vanilla oil / Salsify

Turbot from the cutter Gertruid Adriana
Tempura / Potato / Pickled cucumber / Prunier Caviar

or

Saddle of young venison from the hunter Bernd Bolten
Brussels sprouts / Chestnuts / Onions / Perigord truffle

Organic Arabica
Tangerine / Crunch / Beni Wild



Please do not hesitate to contact us regarding our special overnight rates at Christmas time.

LUNCH

BEGINNING MENU

noon – 1.30 p.m. à la carte

6.00 p.m. – 7.00 p.m.

€ 199,- PER PERSON

for the festive 4-course menu
choice between two main courses

Reservations under +49 (0) 211-160 90 153 or genuss@breidenbacherhof.com