

CHRISTMAS EVE
IN THE ORANGERIE
Friday, 24 DEC 2021

Composition of Balik salmon
Red caviar | Crème fraîche | Frisée

Salsify velouté | Sweetbread nuggets | Perigord truffle &
chive oil

Studded breast of guinea fowl
Pointed cabbage & chestnut | Pommes dauphines
Port jus

Almond biscuit delice | Spiced orange | Pomegranate

4-course menu
€ 135



CHRISTMAS EVE
IN THE WINTERGARTEN
Friday, 24 DEC 2021

Hamachi
Avocado | Char caviar | Shiro dashi

Velouté of Acquerello rice
Arancino | Winter truffle | Chervil oil

Breton lobster
Camomile flowers | Root vegetables | Piedmont hazelnuts

Saddle of venison from local hunting grounds
Juniper jus | Red cabbage | Curd dumplings | Pear

Almond biscuit ravioli
Orange | Valrhona Ivoire | Pomegranate

5-course menu
€ 179



CHRISTMAS DAY
IN THE WINTERGARTEN

Saturday, 25 DEC 2021

Rex rabbit

Brik pastry | Button mushrooms

Taggiasca olives | Pistachios

Sea food bisque

Octopus | Passion fruit | Tarragon oil

John Dory

Imperial caviar | Amalfi lemon | Leek

Sot-l'y-laisse and Gillardeau oysters

Albufera | Celery | Black garlic | Grape

Parfait of baked apple

Calvados | Cranberry

5-course menu

€ 179

BOXING DAY
IN THE WINTERGARTEN

Sunday, 26 DEC 2021

Yellowfin tuna

Tataki | Tatar | Soya-wasabi vinaigrette

Seaweed

Essence of Bresse chicken

Gyoza | Strips of breast | Coriander

Sea bass

Saffron | Orange | Chicory

Imperial quail

Breast and thigh | Rosehip | Butternut squash Macadamia

Spiced kumquats

Tahiti vanilla | Crue de cacao

5-course menu

€ 179



CHRISTMAS EVE IN FRITZ & FELIX

Friday, 24 DEC 2021



Forget about hibernation!

Here in the Black Forest, our fox and hare duo never hibernate.

Quite the opposite, in fact. They embark on a culinary adventure in Fritz & Felix which was named after these two intrepid animal explorers.

Enjoy a wide selection of winter dishes during the most beautiful time of the year, all lovingly prepared with top quality, regional produce.





CHRISTMAS IN THE RIVE GAUCHE BRASSERIE

Friday, Saturday and Sunday, 24 to 26 DEC 2021

In the heart of the Lichtentaler Allee, a mere five minutes on foot from the hotel, radiant Christmas cheer and a homely warmth come together in the Rive Gauche Brasserie:

Atlantic tuna

Pickled red kuri squash | Crème fraîche

Velouté of stubble goose

Perigord truffle

Pink-roasted bavette of Charolais beef

Celery mousseline | Pearl onion

Cassis fig

Champagne sabayon | Blackberry

€ 75

