

BOTANIC B DISTRICT

NEW YEAR'S MENU

STARTERS

Taste Explosion

// best to be shared by 2 //

CREAMY SALMON TATAR

Kaviar, Wachtelei, junger Lauch, Soja, Crème Fraîche

BAKED CAULI & TRUFFLE

frischer Trüffel, Hummus, Granatapfel, Dukkah, Wildkräuter

DUCK BREAST TATAKI

Erdnuss, Chili, Rosenkohl, eingelegte Cranberries

★ ★ ★

MAIN

Turf or Surf

BEEF FILET & PORT

Weidebullenfilet, feine Portweinjus

ODER

TERIYAKI TURBOT FILET

Steinbuttfilet, Teriyaki-Ingwer-Jus

BOTH SERVED WITH

Buttercrunch, junger Mais, wilder Brokkoli,

Süßkartoffelpüree, Kresse

★ ★ ★

DESSERT

Pure Passion

NOUGAT-MOUSSE-BAR & MANGO

Pralinen-Berliner, Passionsfruchtsorbet

APERITIF



„BUBBLE UP“

Malpaso Pisco, 42 Below Vodka,
Carissima Granatapfel, vanilla syrup*,
grapefruit bitters & Lallier Champagne

IN BETWEEN



„ELEVATED GIMLET“

Roku Japanese gin,
lime cordial*, yuzu air

DIGESTIF



„PRALULINE ESPRESSO MARTINI“

Bacardí 8, Pralus french brioche liqueur*,
espresso