

# NEW YEARS EVE MENU

GENUSS  
WERK<sup>STATT</sup>

## AMUSE-BOUCHE

*Mushroom Tartlet | Hazelnut Chervil*

## SALAD

*Mixed Lamb's Lettuce | Pumpkin Seed Brittle |  
Pomegranate Seeds | Mustard Honey Dressing*

## APPETIZER

*Beef Carpaccio | Ceviche Dressing | Candied Endive*

## SOUP

*Chestnut Cream Soup | Sherry Foam | Croutons*

## INTERMEDIATE COURSE

*Freshly Baked Brioche | Goat Cheese | Port  
Wine Figs*

## SORBET

*Granny Smith Apple Sorbet | Sparkling Wine*

## FISH COURSE

*Poached Char Fillet | Dill Caviar Sauce |  
Pretzel Bread Dumplings | Salsify*

## MAIN COURSE

*Pink Roasted Veal Tafelspitz | Braised Veal  
Ravioli | Pea Purée | Baby Carrots*

## PETIT FOURS

*Profiteroles | Valrhona Schokolade | Macaron |  
Tartlette*

## DESSERT

*White Chocolate | Raspberry | Champagne*

## CHEESE FROM THE BUFFET

*Cheese from Zillertal*

## MIDNIGHT

*Oysters | Finger Foods*

2025