



CARL & SOPHIE

SILVESTER MENÜ

Ab 18 Uhr

Gebackener Kaisergranat ^{17,18,19}

Radicchio | Edamame | Krustentierschaum

Essenz von Wintergemüse ^{18,21,23}

Wachskürbis | Szechuan-Pfeffer

Gedämpfter Kabeljau ^{12,18,19,21}

Grüntee | Rote Bete | Mandarine

Champagnersorbet ^{18,19}

Fond von Johannisbeerholz

Crepinette vom Lamm ^{18,19,20,21}

Apfel | Zwiebel | Thymian

Ananas ^{18,19,22}

Chia Pudding | Kardamom | Zimtcreme

Preis pro Person - 115,00 EUR



CARL & SOPHIE

SILVESTER MENÜ VEGETARISCH

Ab 18 Uhr

Gebackener Friseepilz 15,18,19,21

Radicchio | Edamame | Morchelschaum

Essenz von Wintergemüse 18,21,23

Wachskürbis | Szechuan-Pfeffer

Gedämpfte Lauch-Taschen 11,15,18,19,21

Grüntee | Rote Bete | Mandarine

Champagnersorbet 18,19

Fond von Johannisbeerholz

Tempeh-Roulade 18,19,20,21,23

Apfel | Zwiebel | Thymian

Ananas 18,19,22

Chia Pudding | Kardamom | Zimtcreme

Preis pro Person - 115,00 EUR



CARL & SOPHIE

NEW YEAR'S EVE MENU

from 18:00

Baked norway lobster ^{17,18,19}

radicchio | edamame | crustacean foam

Essence of winter vegetables ^{18,21,23}

pumpkin | Szechuan pepper

Steamed Cod ^{12,18,19,21}

green tea | beetroot | mandarin

Champagne sorbet ^{18,19}

sauce from currant wood

Crepinette of lamb ^{18,19,20,21}

apple | onion | thyme

Pineapple ^{18,19,22}

Chia pudding | cardamom | cinnamon cream

price per person - 115,00 EUR



CARL & SOPHIE

VEGETARIAN NEW YEAR'S EVE MENU

from 18:00

Baked Frisee mushroom ^{15,18,19,21}

radicchio | edamame | morel sauce

Essence from Winter Vegetables ^{18,21,23}

pumpkin | Szechuan-pepper

Damped Leek bags ^{11,15,18,19,21}

green tea | beetroot | mandarin

Champagne sorbet ^{18,19}

sauce from currant wood

Tempeh-roulade ^{18,19,20,21,23}

apple | onion | thyme

Pineapple ^{18,19,22}

Chia pudding | cardamom | cinnamon creme

price per person - 115,00 EUR