



55€
per guest



Master Chef's Christmas feast

To warm up the bellies

- french Royal Duck Liver Paté
- Lovely Onion Jam
- Housemasters mild garlic cream
- Pickled cucumbers Livonian style
- Smoked Deer sirloin
- Horseradish cream
- Speck - Savoured lard
- Oven-Baked Herb and Juniper Cheese
- Christmas herb bread with nuts
- Christmas bread with lard



The crown jewels

- Grilled salmon with mushroom sauce
- Iberia blood sausage
- Spice merchant's berry sauce
- Divine leg of pork with beer syrup
- Sublime Deer fillet with trumpet mushroom sauce



From the Garden

- Cooked spelt with saffron
- Smoked-baked sauerkraut
- Ginger turnip
- London merchant's saffron pickles



Dessert

- Hildegard's sweet Christmas pudding