

New Year's Eve with PAUL

greetings from the kitchen

Kohlrabi three ways
local sheep cheese from “Abersee” | celery straw

starter

Deer from St. Wolfgang
Hokkaido | kumquat | cranberries

soup

Charred leek soup
pork cracklings | leek ash

fish

“Germknödel”
steamed yeast dumpling
trout | brown butter foam | red cabbage

main dish

Veal cheeks
parsley root | turnip | blackberry

dessert

Layered gingerbread
chestnut | quince

chocolates

“of course” homemade chocolates

price per person: € 132,-
incl. 1 glas champagne