

New Year's Eve with PAUL

vegetarian

greetings from the kitchen

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

cold starter

Grilled Hokkaido
kumquat | cranberries

soup

Charred leek soup
pork cracklings | leek ash

warm starter

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

main dish

Pointed cabbage
Parsley root | orange | granola

dessert

Layered gingerbread
chestnut | quince

chocolates

“of course” homemade chocolates

Menu price per person: € 132,00
incl. 1 glas champagner