



Christmas time at the Vitznauerhof

Starters

Char tartare
Cauliflower | brioche | curry 28

Smoked duck breast
Liver | red cabbage | pistachio 26

Beetroot tartare
Egg yolk | lovage | sunflower seeds 18

Seconds

Porcini mushroom risotto
Hazelnut | Vacherin Mont d'Or | Aceto Balsamico 26

Oxtail soup
Mushrooms | celery | curry cream 20

Mains

Venison stew
Rice hash browns | pumpkin seeds 48

Duck breast fillet
Port wine sauce | potato gratin | brussels sprouts 52

Deconstructed Beef Wellington
Ham | puff pastry | mashed potatoes | brussels sprouts 58

Ravioli
Truffle | ricotta | arugula 38

Desserts

Pavlova
Clementine | chestnuts | double cream 18

Spekulatius
Plum | macadamia | blood orange 18

Bûche de Noël
Cinnamon | chocolate | pecan 18