

Pumpkin special



Tapas

Three kinds of pumpkin with sourdough potato bread from "Pankratiushof"

Muscat pumpkin cappuccino with coconut milk foam

Grainy cream cheese with Styrian pumpkin seed oil, salmon caviar, and lemon

Sweet and sour butternut squash and parsley

Main course

Gently cooked breast of guinea fowl "Supreme"

Sautéed Pattison pumpkin | cranberry
Hokkaido pumpkin puree lemongrass
port wine jus

or

Braised Hokkaido pumpkin

Sautéed Pattison pumpkin | cranberry
Hokkaido pumpkin puree lemongrass
mole foam

Dessert

Crumble of Rouge Vif d'Etampes pumpkin

Kaffir lime sorbet | berries | mint

€ 65,00
per person

31.10.
2024