

# Winter Menu

When it is cold and dark outside a warm meal warms the soul! Our five course winter menu offer you and your guests **comforting cuisine** at its best – with exquisite ingredients such as **scallop, duck, radicchio and kale** along with a variety of flavours like **cloves, cinnamon and honey**. Of course, we also thought of our vegetarian guests and created an aromatic leek cream soup with truffle and a splendid nut roast as main course. And what better way to round off this menu than a cinnamon mousse! Again, we came up with something special and surprise your palate with **red cabbage ice cream** and a candied apple. Treat yourself to culinary delights and enjoy the winter with us.

## STARTER

Goose rilette | roasted brioche | deep-fried kale onion-honey mousse

## INTERMEDIATE COURSE

Leek cream soup | truffle | brown butter | black salsify

## INTERMEDIATE COURSE

Scallop | black radish | saffron pear | radicchio risotto

## MAIN COURSE | MEAT

Braised leg and medium duck breast elderberry | turnip | potato dumpling

## MAIN COURSE | VEGAN

Nut roast | elderberry | turnip | potato dumpling

## DESSERT

Cinnamon mousse | red cabbage ice cream | candied apple

## COMPONENTS

One glass of sparkling wine from our AXICA Signature line  
3 course menu - vegetarian & vegan options are also available  
AXICA Signature wine and non-alcoholic beverages  
Juices, AXICA table water still & sparkling  
Coffee and AXICA praline  
Staff included

## PRICE

3 Course Menu per person 135,00 € (excl. VAT)      5 Course Menu per person 190,00 € (excl. VAT)

4 Course Menu per person 150,00 € (excl. VAT)      Buffet per person 135,00 € (excl. VAT)

