

# Christmas Brunch

## December 25<sup>th</sup> 2025

Selection of cereals with fresh milk  
Fruit - and natural yogurt  
Selection of cold meats and cheese  
Bread, rolls, croissants and Danish pastries  
Nuremberg sausages, bacon and scrambled eggs  
Fruit - and diet jams, honey and Nutella  
Juices from the buffet, selection of coffee and tea, flavored water

### Starters

Lamb's lettuce with bacon crisps, red wine pear and honey dressing  
King prawns on truffle mayonnaise  
Beetroot salad with smoked trout and crème fraîche

### Soup

Champagne truffle soup (vegetarian)

### Main dishes

Sweet potato-pumpkin pan with roasted almonds (vegan)  
Cod on creamed savoy cabbage with croquettes  
Classic roast goose (breast and leg) with dumplings and red cabbage  
Grilled chicken breast with walnut Spaetzle, bacon beans and onion jus  
Pasta in saffron sauce with deep-fried arugula (vegetarian)

### Desserts

Baked apple with marzipan filling and vanilla sauce  
Speculoos cream with berry ragout  
Gingerbread-cinnamon cream with mandarins  
Christmas Stollen and cookies

**Adults: €65.00 per person**

**Flat rate for drinks: +25 € per person**

**Children (7 to 12 years): €32.50 per person**

**Children (under the age of 7): free of charge**

Subject to change.  
Our staff is pleased to inform you about allergens and additives.