



# NEW YEAR'S EVE 2025/2026

## BUFFET

6:30 pm – 11:00 pm

### Starters

Carpaccio of Beef Tenderloin with Jordan Olive Oil  
Beefsteak Tartare house style  
Roast Beef and Vitello Tonnato  
Variation of Duck and Goose  
Stuffed Quail and Chicken with Sauce Cumberland  
Three kinds of Salmon  
Oysters with aromatics  
Two kinds of Carpaccio of Melon with Feta Cheese Cubes  
Selected special Salads & Reichenau Leaf Salads

### Soup

Lobster Foam Soup with sautéed Crayfish

### Main Course

Carved Beef Tenderloin with Barolo Sauce  
Barbarie Duck Breasts in Apple-Raisin-Honey Water  
Breaded Mini Veal Schnitzel with Cream Sauce  
Piccata of Turkey Breast with Tomato Sauce  
Sea Bream Royal on Baby Spinach in Thyme-Riesling Sauce

### Side Dishes

Winter Vegetables, Savoy Cabbage,  
Truffle mashed Potatoes, Potato Gratin, Spaetzle, Basmati Rice

### Front Cooking

(7:30 p.m. to 8:30 p.m.)  
Beef Fillet Tips meets Shrimp  
Minute Tuna Steak

### Dessert

Mövenpick Ice Cream Station with Sweet Aromatics  
Variation in the Weck Glass  
Creme Brûlée & Panna Cotta & Chocolate Mousse  
Filletted South Sea fruits, Tiramisu, Profiterole  
French Cheese Board with Aromatics and Bread Station

Only with advance notice & deposit or arrangement and subject to availability  
- Subject to change-