



# THEOS CHRISTMAS MENU 2017

Greeting from the chef



Black salsify salad / char tartare / lemon balm



Pumpkin soup / pumpkin-seed oil / baked veal sweetbread



Fillet of Allgäu heifer beef / potato – truffle mousse /  
heritage carrots / port-wine shallots

*or*

Monkfish medallion & shrimp / saffron foam / beetroot pearls / venere risotto



Dark chocolate mousse / passionfruit filling / orange sorbet / mint spuma

***Menu price per person € 68***

***Corresponding wines € 98***

