

ARPURIA

hidden luxury mountain home

## SILVESTER MENÜ

HAUSBROT | NUSSBUTTER |  
OLIVENÖL | SCHNITTLAUCH

*homemade bread | nutbutter |*

*olive oil | chives*

AMUSE BOUCHE

*amuse bouche*

TARTAR | TIROLER ALMKALB | GOLD SELECTION KAVIAR |  
ANCHOVY BUTTER

*tartar | suckling veal | gold selection caviar |*

*anchovy butter*

GETAUCHTE JAKOBSMUSCHEL | CREME ROSE |  
LAURENT PIERRE LA CUVÉE BEURRE BLANC

*dipped scallop |*

*laurent pierre la cuvée beurre blanc | crème rosé*

CONSOMME | KRAUTERSEITLING | TORTELLINI

*consommé | king oyster mushroom | tortellini*

HUMMERSCHWANZ | BRETONISCHER HUMMER |  
STRAUCHTOMATE | ZUCCHINI

*lobster tail | breton lobster |*

*vine tomato | zucchini*

SORBET | LAURENT PIERRE LA CUVÉE

*sorbet | laurent pierre la cuvée*

BRUST | WACHTEL | KASTANIE |

KATAIFI | BETTERAVE

*breast | quail | chestnut |*

*cataifi | betterave*

ATTEROX x2 | FILET | BACKCHEN | CHOU ROUGE |  
KAROTTE | TELLICHERRY PFEFFER

*atterox x2 | fillet | cheeks | chou rouge |*

*carrots | tellicherry pepper*

SEMIFREDDO | NONPAREIL MANDEL |  
LAURENT PIERRE LA CUVÉE | MANDARINE

*semifreddo | nonpareil almond |*

*Laurent pierre la cuvée | mandarin*

PETIT FOURS

*petit fours*

Menu Euro 160