


Christmas Eve Menu

4-Course Dinner | €74

SOUP OR SALAD

Muscat pumpkin soup with Styrian pumpkin seeds and oil  



Arugula endive salad with poached and fresh pears
aged parmesan, and caramelized hazelnut 



ENTRÉE (Choose 1)


Creamy risotto with winter mushrooms  


Oven roasted flatbread with Laib Francine cheese,
Serrano ham and figs


Oven roasted flatbread with peppered raclette,
leeks and oven potatoes  





MAIN (Choose 1)

Slowly braised lamb shank with creamy potato purée,
sautéed winter greens and lamb jus 

Bio flank steak with oven potatoes, crème fraîche, green
beans and red wine shallot sauce 

Seared salmon with broccolini, Brussel sprouts, celery root
puree and parsley vinaigrette 

Baked sweet potatoes with shiitake and king trumpet
mushrooms, home made pickled and crispy onions,
and maple Salzburg crème fraîche  



HOMEMADE DESSERTS

Vanilla New York style cheesecake topped with tangy compote
and sweet berries

Callebaut Chocolate mousse with raspberries

Meringue with blueberries, raspberries, blackberries,
whipped cream and mint

THE LIVING KITCHEN

 Vegetarian  Vegan  Gluten Free