

Christmas Eve Menu

4-Course Dinner | €79

SOUP OR SALAD (Choose 1)

Muscat Pumpkin Soup with Styrian  
pumpkin seeds and pumpkin oil

Roasted Heirloom Beets and Endive Salad 
with toasted walnuts and goat cheese



ENTRÉE (Choose 1)

Creamy Carnaroli Risotto with mushrooms  

Oven-Roasted Flatbread with Laib Francine cheese,
Serrano ham, and figs, drizzled with honey

Oven-Roasted Flatbread with truffled raclette,  or 
leeks, and oven potatoes



MAIN (Choose 1)

Slow-Braised Bio Lamb Shank with creamy potato purée, 
sautéed kale, baby carrots, and lamb jus

Höllerschmid Bio Flank Steak with oven potatoes with crème 
fraîche, haricots verts, and red wine shallot sauce

Roasted Salmon with roasted bok choy, broccolini, celery 
root purée, and orange-ginger soy sauce

Organic Hokkaido Pumpkin with black rice, king trumpet 
mushrooms, dried cranberries, spinach,
and toasted pistachio sauce



HOUSE-MADE DESSERTS (Choose 1)

Vanilla New York-Style Cheesecake topped with tangy 
compote and sweet berries

Callebaut Chocolate Mousse with raspberries 

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

THE LIVING KITCHEN

 Vegetarian  Vegan  Gluten Free