

Laudinella presents- New Year's Eve 2019  
Menu de Gala

**AMUSE-BOUCHE**

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**LE POISSON**

Omble Chevalier Tartar  
Blutorangen-Coulis | Orangen-Mascarpone-Creme | Yuzu  
*Blood orange coulis | orange mascarpone creme | Yuzu*

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**LE FOIE GRAS**

Challans Enten-Consommé  
Foie Gras Ravioli | Vintage Armagnac | Morchel-Blasen  
*Challans duck consommé*  
*Foie gras ravioli | vintage Armagnac | morel bubbles*

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**L'HOMARD**

Blauer Hummerschwanz und Kabeljau-Royal  
Gartenerbsen-Püree | Fingerlime | knuspriger Pata Negra  
*Blue lobster tail and codfish Royal*  
*Garden peas puree | finger lime | crispy Pata Negra*

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**LE VEAU**

Langsam gegarte Kalbsbäckchen  
Flüssiges Püree | geröstete Schalotten | Barolo-Jus | Weissler Trüffel | Rote Beete-Blätter  
*Slow cooked veal cheeks*  
*Liquid mash | burned shallots | Barolo jus | white truffle | beetroot leaves*

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**ENTERING THE CANDYSHOP**

Wilde Erdbeeren | Minze | weisse Schokolade  
*Wild strawberries | mint | white chocolate*

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**CANDY CRUSH SAGA**

Popcorn-Glace | Macaron Lollipop | Lakritz-Mousse | Goji-Beeren-Kompott | Zuckerwatte  
*Popcorn ice cream | Macaron lollipop | liquorice mousse | Goji berry compote | cotton candy*

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Kaffee und Mignardise  
*Coffee and Mignardise*

