

NYE SET MENU

BY ALBERT'S SCHLOSS

INCLUDES A GLASS OF PROSECCO, CANAPÉS ON ARRIVAL + MIDNIGHT SNACKS

CANAPÉS

ON ARRIVAL

OLIVE + TOMATO TAPENADE (V) | ALPINE KROKETTE

APPETISERS

BIER ONION SOUP (GF Av*)

Sweet Roscoff onion, Stiegl, Gruyère, thyme, served with a "Top Hat"

BEEF CARPACCIO (GF*)

Rocket, parmesan + crispy capers

CRAB MAYONNAISE + AVOCADO SALAD (GF*)

Tajin, grapefruit + sherry vinaigrette

BEETROOT + GOATS CHEESE (Ve Av)

Pretzel crouton, red chicory

MAINS

All served with sfornato, garlic butter greens and rocket + parmesan salad

SAUERBRATEN BEEF SHORT RIB (GF*)

Slow cooked short rib of beef, sfornato + honeyed carrot

SLOW COOKED BRICK CHICKEN (GF*)

Preserved lemon, chicken jus, buttered rosemary potatoes + fried oregano

WILD MUSHROOM WELLINGTON (Ve)

Butternut purée + gravy

SOY GLAZED ROAST SALMON + PRAWNS (GF*)

Charred tenderstem broccoli

PUDDING KLUB

VANILLA CRÈME BRÛLÉE (V)

Lemon + thyme
shortbread

MILK CHOCOLATE MOUSSE CAKE

Honeycomb, vanilla ice cream,
raspberries

CHEESE BOARD (GF Av)

Selection of Alpine cheese,
fig + balsamic chutney and crackers

HAUS ICE CREAM + SORBET (V) (TWO SCOOPS)

Vanilla / chocolate / wild strawberry / espresso coffee / cherry sorbet / passionfruit + mango sorbet (Ve)

MIDNIGHT SNACKS

SERVED AT 11PM + MIDNIGHT

FLAMMKUCHEN | BEETROOT FALAFEL GARLIC YOGURT (Ve) | SALTED CARAMEL BROWNIE

Please inform us at the time of booking of any dietary requirements and we will do our best to accommodate these.

(V) Vegetarian | (Ve) Vegan

(GF*) Made with gluten free ingredients, but cooked in an environment that contains gluten

(GF Av*) Available with gluten free ingredients on request, but cooked in an environment that contains gluten

All our food is fresh and may contain allergens. Please ask your server for more information. A discretionary service charge of 10% is added to parties of 6+ guests.