



*Gourmet Dinner with Konstanze Hanke 2023*

*Menue*

*Amuse-Gueule:*

*Cucumber Salmon Terrine with graded yolk on radish salad*

*First Course:*

*Waffles with goat cheese on caramelised walnuts with cumquat and dried tomatoes*

*Second Course:*

*Pea Soup with beetroot gnocchi and flamed scallops*

*Third course*

*Porcini Ravioli with rucola and oven tomatoes*

*Fourth course:*

*Monkfish in Tirolean bacon, grilled red peppers and gin tonic foam*

*Dessert:*

*Rosemary Crème Brûlée with Mojito gelee and flamed meringue*

