



Christmas-Gourmet-Menu at Tiger-Gourmetrestaurant

*Duo of label rouge salmon with salmon caviar,
apple radish salad, cucumber, rocket and horseradish cream*

*Seafood ravioli with bouillabaisse espuma
and bell pepper-leek sauté*

*Medium fried and stewed US-Prime Beef with truffle gravy,
truffled potato and glazed black salsify*

*Saffron mousse with lemon cream, marinated mango
and lime sorbet*

4-course gourmetmenu
€ 138.00 per person



Seasonal changes reserved

For changes of menu components due to food incompatibilities we reserve the right to charge an surcharge of € 5.00 per person per course. If you won't confirm us of any Intolerances of Food until the day or evening of your reservation we'll probably not be able to consider these constraint.