

WEDNESDAY, 20th JANUARY 2016

Roland Trettl

Tyrolean grey cheese-leek fritters

served on shortened ski sections

Spicy Popcorn

Tarte flambée

with calf's head and burrata cream

Farmhouse bread

served with red wine butter and lardo

Arctic char sashimi

Persimmon, cucumber, Arctic char caviar and nut butter vinaigrette

Chicken cutlets

red prawns, curry broth, Jerusalem artichoke, miso

Gnocchi filled with fonduta

pine nuts and black truffle

Roast flank steak

with braised onions, aubergine, trevisano sauce

Snowball

with orange ragout, granita and Sorbet

Chablis, Billaud Les Grandes, 2012

Zweigelt, Heinrich, 2013