



CHEF FESTIVE MENU 2025

TAPAS

Crispy Nori with Simmental Beef
Steak Tartare and Caviar
Salmon Tartlet with Crème Fraîche
Mushroom Cappuccino

SUSHI

Chef's Selection of Sushi
Chef's Selection of Sashimi
Add: Fresh Wasabi +16€

STARTERS

Simmental Beef Tenderloin Steak Tartare
with Wagyu Cecina

Salmon Tataki with Mango Gazpacho and Ponzu
Upgrade: Lobster Tempura +20€

ROBATA

Sea Bass with Mushroom Cream and Celery Purée
Upgrade:
Half Lobster +24€ / Whole Lobster (700g) +60€ p.p. (min. 2)

Roast Venison with Red Cabbage and Potato Dumplings
Upgrade: Miyazaki Wagyu A5 +69€

DESSERT

Apfelstrudel with Vanilla Ice Cream
Add: Truffled Cheese Board +16€

Petit Four

130€

The menus are subject to changes due to the availability of fresh produce.



YARA FESTIVE MENU 2025

TAPAS

Salmon Tartlet with Crème Fraîche
Mushroom Cappuccino

SUSHI

Chef's Selection of Sushi
Add: Fresh Wasabi +16€

STARTERS

Simmental Beef Tenderloin Steak Tartare
with Wagyu Cecina

Salmon Tataki with Mango Gazpacho and Ponzu
Upgrade: Lobster Tempura +20€

ROBATA

Sea Bass with Mushroom Cream and Celery Purée
Upgrade:
Half Lobster +24€ / Whole Lobster (700g) +60€ p.p. (min. 2)

OR

Roast Venison with Red Cabbage and Potato Dumplings
Upgrade: Miyazaki Wagyu A5 +69€

DESSERT

Apfelstrudel with Vanilla Ice Cream
Add: Truffled Cheese Board +16€

Petit Four

100€

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