Gala Dinner

24.12. 2026

Prosecco reception
with fine flying canapés in our hotel lobby

Variation of starters from the cold buffet
Garlic Chili Prawns sautéed in premium olive oil
Curated Antipasto Selection featuring artisanal Mediterranean delicacies
Camembert Cheese & Caramelized Onion Tartlet baked in a crisp pastry shell
House-Cured Salmon Gravlax served with capers and pickled onions
Tyrolean Charcuterie Board – a selection of traditional cured meats
Duck Liver Pâté accompanied by a sweet mango and pumpkin compote

Various fresh and dressed salads
homemade dressings and oven-fresh bread selection

Red Prawn "Ensaladilla Rusa"
layered with an olive oil and saffron foam
or
Potato Gnocchi
served over goat's cheese parmentier, roasted baby vegetables,
and herb-infused green oil

Velvet Langoustine Bisque
finished with a touch of cream
or
Cream of Zucchini Soup
infused with fresh thyme and toasted walnuts

Grapefruit-Pomgranate Sorbet

Roasted New Zealand Rack of Suckling Lamb
paired with a honey-roasted parsnip purée, Brussels sprouts,
rosemary-sautéed carrots, and a rich red wine jus reduction
or
Charred Octopus Tentacle
served over smoky potato purée, crispy leeks, and a touch of spicy pimentón oil
or
Pear & Walnut Filled Ravioli
tossed in a delicate Gorgonzola and white wine cream sauce

Selection of fine cheeses
with fresh grapes and chutneys from the buffet

Deconstructed Black Forest
A contemporary tribute to the winter classic: a rich dark chocolate crémeux and
light chocolate sponge, paired with kirsch-infused cherry jelly,
vanilla Chantilly cream and a crunchy cocoa nib Teja