



Christmas Eve Menu

129 p. P.

Amuse-Bouche

Mushroom Consommé | Enoki mushrooms

Scottish wild salmon

Herbs | Honey - Miso - Sauce

Lobster Bisque

Nut butter

Venison loin

Herb crust | topinambur mousseline | cranberry-sauce

Plum

Clotted cream | oats

with 4 corresponding wines (0,1l per course) + 45

We gladly accept reservations with prepayment at

info@heritage-frankfurt.com



Christmas Menu

129 p. P.

Amuse-Bouche

Truffled cauliflower soup

Baked cod loin

Vichy sauce | Keta caviar

Nutmeg pumpkin velvet soup

Coconut | Kashmir curry

Barberie duck breast

Kumquat | parsnip | cabbage sprouts

Chocolate & Orange

Jaffa cake

with 4 corresponding wines (0,1l per course) + 45

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New Year's Eve Menu

159 p. p.

Amuse Bouche

Salmon | Pink Grapefruit | Sesame | Miso | Shiso

Winter cod

Bergamot sauce | Pumpkin miso mash

Champagne Crème Sorbet

Veal loin

Sauce riche | potato mousseline | cabbage sprouts

Yuzu Tarte

Mango | hazelnut | espresso ice-cream

With 4 corresponding wines (0,1l per course) + 45

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