



Carroussel



PALAIS
DRESDEN

Starters

<i>Gazpacho of red cabbage Pommery mustard ice-cream and glazed guinea fowl</i>	€ 26,-
<i>Char and his caviar Toasted rocket salad, beetroot and radish</i>	€ 28,-
<i>Tuna and king crabh und Königskrabbe Litchi, Coco and wasabi</i>	€ 28,-
<i>Foie gras Apple-coriander jelly and marinated apple</i>	€ 32,-
<i>Gillardeau oysters with Imperial caviar White chocolate, basil and bacon</i>	€ 32,-

Soups

<i>Consommé of poultry Crêpe filled with foie gras and mushrooms</i>	€ 20,-
<i>Fennel soup Saffron and pulpo</i>	€ 18,-

Entrees

<i>Egg with mustard foam Beetroot and Imperial caviar</i>	€ 24,-
<i>Warm trout and ravioli Kohlrabi, apple and horse radish</i>	€ 26,-
<i>Smoked wild salmon Caper-parsley butter and mashed potatoes with onions</i>	€ 28,-
<i>Scallop and black truffle Leek puree and cauliflower</i>	€ 30,-
<i>Grilled foie gras Risotto of guinea fowl skin and chanterelles</i>	€ 32,-

FEINE
PRIVAT
HOTELS
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Fish dishes

*Codfish with cream of Pancetta
Olive-bean cassoulet and plant-egg compote* € 36,-

*Pan-fried glithead
Sauce barigoule and artichoke risotto* € 38,-

*Brill
Salsify, spinach and hazelnuts* € 40,-

Meat dishes

*Preserved milk suckling with mango
Sobrassada gnocchi and braised bell pepper* € 36,-

*Cutlet of milk veal and pan-fried kidney
Sauce with mustard seeds and leek* € 40,-

*Pink fried saddle of lamb and hock ragout
Polenta and beans* € 38,-

*Pigeon breast with raspberry vinegar sauce
Parsnip and parsley* € 39,-

*Entrecôte
Baked potatoes, braised onions and ketchup of mushrooms
For two peoples* € 40,-
per person

Desserts

*Soup of guava
Coriander and baked ice-cream* € 16,-

*Vegetable muesli
Buckwheat ice-cream and cream of tofu* € 17,-

Dessert of white chocolate, pineapple and cardamom € 18,-

*Chocolate fudge
Tobacco and rosehip* € 18,-

*Macadamia chiboust
Blood orange and ice-cream from winemakers champagne* € 18,-

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