

## **Jazz Dinner Menu**

**10.07.2025**

Fried king prawn on Charentais melon - pepperoni tartare  
white portwine jelly, lime sour cream and mint

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Coq au vin «Waldhotel Style»  
with mashed carrots and potatoes, silver onions, savoy cabbage and radishes

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Currant quark slice on dark crumble  
with blackcurrant Prosecco gel and elderflower sorbet

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## **Jazz Dinner Menu Vegetarian**

Charentais melon - pepper tartare with pickled cherry tomatoes  
white port wine jelly, lime sour cream and mint

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Stuffed pointed peppers with cashew nuts  
on jambalaya and spring leek

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Currant quark slice on dark crumble  
with blackcurrant Prosecco gel and elderflower sorbet

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