

***CHRISTMAS AND NEW YEAR'S EVE
AT THE PULLMAN BERLIN SCHWEIZERHOF***





OUR FESTIVE SELECTION IN THE XXENIA RESTAURANT

The XXenia restaurant will offer a varied culinary menu throughout the Christmas and New Year's festivities.

Our head chefs, Daniel Tornauer and Steffen Sinzinger, combine the elaborate with the rustic, together with international and regional trends.

Come and spend the festive period with us in Berlin.

The XXenia restaurant is looking forward to your reservation. We will give you, your family and your guests a warm welcome!

Reservation enquiries at:
Tel.: +49 (0)30 2696 2923
Email: H5347-RE3@accor.com

The Pullman Berlin Schweizerhof team

CHRISTMAS EVE MENU

duck breast & pumpernickel
smoked duck breast · pumpernickel with nuts
mushroom confit with cranberry

pumpkin & rabbit
pumpkin cream soup with crunchy rabbit and pumpkin seed oil

beef & celery
gratinéed beef fillet with brioche crust · baked celery,
wild fig and oxtail sauce

apple & cinnamon
lukewarm apple strudel with crème anglaise foam
marinated raisins and white cinnamon ice cream

VEGETARIAN ALTERNATIVE

burrata & tomato
burrata and tomato jam with rocket · pine nut pesto and parmesan

pumpkin & spices
pumpkin cream with crunchy spices and pumpkin nut oil

risotto & goat's cheese
goat's cheese risotto with wild fig · leaf spinach
and red wine emulsion

apple & cinnamon
lukewarm apple strudel with crème anglaise foam
marinated raisins and white cinnamon ice cream

€59.00 per person

The menu price includes:

- one glass of Geldermann sparkling rosé (0.1 l)
 - coffee specialities
- 50% discount for children up to 12 years**

**The XXenia restaurant is open
from 6 p.m. to 10 p.m.**



NEW YEAR'S EVE

Five-course menu

scallop & sweet potato
fried scallop · sweet potato salad · artichoke · green beans

eggplant & goat's cheese
3 x eggplant · lukewarm goat's cheese · tomato

mango & banana
mango sorbet · banana cream · coconut foam

beef fillet & truffle
poached beef fillet with herb coating · truffled potato risotto
baked carrot · quince puree

crêpe Suzette
crêpe Suzette roll · orange and fennel sorbet
meringue powder · Grand Marnier foam

€125.00 per person
€75.00 for children up to 16 years

The menu price includes:

- one glass of champagne rosé
- two corresponding wines • beer on tap
 - non-alcoholic beverages
- coffee specialities • petits fours

NEW YEAR'S EVE

Five-course menu, vegetarian

sweet potato & artichoke
sweet potato salad · artichoke · green beans

cauliflower & bergamot
cauliflower foam soup · bergamot oil · chervil

mango & banana
mango sorbet · banana cream · coconut foam

potato & quince
truffled potato risotto · baked carrot
quince puree · herb salad

crêpe Suzette
crêpe Suzette roll · orange and fennel sorbet
meringue powder · Grand Marnier foam

€125.00 per person
€75.00 for children up to 16 years

The menu price includes:

- one glass of champagne rosé
- two corresponding wines • beer on tap
 - non-alcoholic beverages
- coffee specialities • petits fours



NEW YEAR'S EVE

Seven-course menu

scallop & sweet potato
fried scallop · sweet potato salad · artichoke · green beans

eggplant & goat's cheese
3 x eggplant · lukewarm goat's cheese · tomato

salmon & coffee
salmon and coffee roll · marinated lemon
poached apricot · cucumber · olive

veal cheek & porcini
veal cheek · egg custard · roasted onion · porcini nage

mango & banana
mango sorbet · banana cream · coconut foam

beef fillet & truffle
poached beef fillet with herb coating · truffled potato risotto
baked carrot · quince puree

crêpe Suzette
crêpe Suzette roll · orange and fennel sorbet
meringue powder · Grand Marnier foam

€155.00 per person
€95.00 for children up to 16 years

The menu price includes:

- one glass of champagne rosé
- three corresponding wines
- beer on tap • non-alcoholic beverages
- coffee specialties • petits fours
- champagne at midnight

NEW YEAR'S EVE

Seven-course menu, vegetarian

scallop & sweet potato
fried scallop · sweet potato salad · artichoke · green beans

eggplant & goat's cheese
3 x eggplant · lukewarm goat's cheese · tomato

cauliflower & bergamot
cauliflower foam soup · bergamot oil · chervil

veal cheek & porcini
veal cheek · egg custard · roasted onion · porcini nage

mango & banana
mango sorbet · banana cream · coconut foam

potato & quince
truffled potato risotto · baked carrot
quince puree · herb salad

crêpe Suzette
crêpe Suzette roll · orange and fennel sorbet
meringue powder · Grand Marnier foam

€155.00 per person
€95.00 for children up to 16 years

The menu price includes:

- one glass of champagne rosé
- three corresponding wines
- beer on tap • non-alcoholic beverages
- coffee specialties • petits fours
- champagne at midnight



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