



Christmas Menu

24 December 2024

STARTERS

Beef tartare 'Asia Style'

ShiTake, beech mushrooms, egg yolk, cucumber, bao bun, shiso cress

INTERMEDIATE COURSE

Savory cream of potato soup

Baked black pudding, apple, wild herb oil

MAIN COURSE

Veal boiled sous vide

Sweetbreads, baked truffle polenta, Riesling cabbage
sour cream, apple

DESSERT

Crème brûlée

Pumpkin chili chutney, sweet and salty seeds,
gingerbread ice cream

€ 69

€ 108 with wine pairing

Reservations: T+ 69 255190 | fb.nhcollectionfrankfurtspintower@nh-hotels.com



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NH COLLECTION

HOTELS & RESORTS



Christmas Menu

vegetarian

24 December 2024

STARTERS

Beetroot carpaccio
Gonsenheim lamb's lettuce, pumpernickel, pear, hazelnut

INTERMEDIATE COURSE

Pumpkin gnocchi
Baked pumpkin, wild mushrooms, young spinach, sage foam, pecorino

MAIN COURSE

Oven sweet potatoes
Porcini mushrooms, radicchio, seeds, Belper tuber

DESSERT

Crème brûlée
Pumpkin and chili chutney, sweet and salty seeds,
gingerbread ice cream

€ 69

€ 108 with wine pairing

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