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**Fresh mesclun salad with fermented red cabbage, orange, smoked almonds, and Cabernet Sauvignon vinaigrette**

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**Domestic rabbit leg in mustard sauce with wine sauerkraut, roasted baby potatoes, and crispy chorizo**

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**Forgotten vegetables mash with venison stew and poached pears**

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## **Christmas Table – Allergens per Dish**

**Fresh sourdough bread with tapenade cream**

Allergens:

- Gluten (wheat)
- None

**Game pâté with cranberry compote, red onion marmalade, and truffle mayonnaise**

Allergens:

- May contain milk or egg (depending on pâté)
- Cranberries: none
- Sulfites (onion marmalade)
- Egg, possibly mustard (mayonnaise)

**Pumpkin and sweet potato soup with garlic croutons, basil cream, and serrano ham chips**

Allergens:

- May contain celery
- Gluten (croutons)
- Milk (basil cream)

- Sulfites (serrano ham)

**Chicken roulade in fenugreek sauce with candied sauerkraut**

Allergens:

- Milk (in sauce, possibly)
- Sulfites (sauerkraut)

**Italian Ossobuco in its own jus with green beans and roasted smoked bacon**

Allergens: none

**Fresh mesclun salad with fermented red cabbage, orange, smoked almonds, and Cabernet Sauvignon vinaigrette**

Allergens:

- None (mesclun and orange)
- Sulfites (fermented cabbage and vinaigrette)
- Nuts (almonds)

**Domestic rabbit leg in mustard sauce with wine sauerkraut, roasted baby potatoes, and crispy chorizo**

Allergens:

- Mustard (sauce)
- Sulfites (sauerkraut)
- May contain milk or gluten (chorizo)

**Forgotten vegetables mash with venison stew and poached pears**

Allergens:

- Milk (in mash)
  - Gluten (in venison stew)
  - Sulfites (poached pears in port)
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# Preparation Instructions

## **Fresh sourdough bread with tapenade cream**

Bake the sourdough bread for 6–10 minutes at 210°C (fan oven).

## **Game pâté with cranberry compote, red onion marmalade, and truffle mayonnaise**

Arrange the pâté with the truffle mayonnaise, red onion marmalade, and cranberries attractively.

## **Pumpkin and sweet potato soup with garlic croutons, basil cream, and serrano ham chips**

Heat the soup in a saucepan or microwave, preferably stirring with a whisk. Serve the croutons, basil cream, and ham chips separately and sprinkle them over the soup just before serving.

## **Chicken roulade in fenugreek sauce with candied sauerkraut**

Heat as shown in the video, cut open the bag, slide the roulade into a dish, and serve the sauerkraut alongside.

## **Italian Ossobuco in its own jus with green beans and roasted smoked bacon**

Heat as shown in the video, cut open the bag, slide the Ossobuco into a dish, and garnish with green beans and bacon.

## **Fresh mesclun salad with fermented red cabbage, orange, smoked almonds, and Cabernet Sauvignon vinaigrette**

Transfer the ingredients from the containers into a dish and serve.

## **Domestic rabbit leg in mustard sauce with wine sauerkraut, roasted baby potatoes, and crispy chorizo**

Heat as shown in the video, cut open the bag, place in a dish, and serve with sauerkraut, potatoes, and chorizo.

## **Forgotten vegetables mash with venison stew and poached pears**

Heat as shown in the video, cut open the bag, place the mash in a dish, and serve the venison stew and poached pears separately.

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Distribute all items across the table and enjoy! Wishing you happy holidays.

Best regards,  
Team Roaming Chefs