



— HOTEL & CONFERENCE —

## Cover/Bread station

with spread, butter and oil

4,50

## Starters

### **Smoked Salmon with oranges and basil**

cucumber jelly / lime foam / white wine pearls / pickled tomato

15,50

### **Marinated prawns**

flamed mango / sesame crunch / cress and coriander

16,50

### **Iced fillet of beef**

rocket salad in breadbasket / virgin olive oil  
lemon / hard cheese flakes

16,50



### **Mozzarella**

tomato rarities / olives / oil and balsamic vinegar / basil

12,00



### **pumpkin variation**

compote / baked / brittle / romaine lettuce /  
pumpkin seed oil vinaigrette

14,00

### **Salad Bowl**

small mixed salad

6,00



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## Soups

### **Clear beef consommé**

sliced herb pancakes or noodles / chive  
7,00

### **Sweet potato quince soup**

prunes / Paprika Oil  
7,50

### **Cream of nutmeg pumpkin soup**

oil / Sour Cream / Dill / Crunch  
7,50

### **Red Beet Soup**

horseradish cream / pistachio / sprouts  
8,50

## vegetarian and vegan



### **chanterelle dumplings**

mushroom Sauce / Baked Arugula  
16,50



### **Vegetable curry with coconut milk**

poppadum / sprouts  
12,00



## Main course

### **Veal escalope "Viennese style"**

parsley potatoes / lemon / cranberries  
24,50

### **Filet Steak 200 g**

szechuan Pepper / grilled Pineapple / smoked Potato / paprika Coulis  
36,00

### **Braised ox cheeks and roast beef**

rosemary dumplings / brussels sprouts / crispy bacon / chanterelles  
32,00

### **Tournedos of saddle of venison**

cranberry crème fraîche / parsnip puree / chestnut ravioli  
34,00

### **Grilled Redtail Prawns**

pumpkin risotto / Pernod foam / Parmesan cheese / cress  
26,00

### **Grilled salmon fillet „Label Rouge “**

tomatoes Saffron Fumet / Sugar Snap Peas / Sepia Gnocchi  
28,00

### **Risotto with baked veal rolls**

radicchio / Smoked Scamorza Cheese  
22,00



## Dessert

We want to inform you that these desserts require up to 15 - 20 minutes of preparation time.

**Kaiserschmarr'n with raisins**  
plum / apple / vanilla  
13,00

**Liquid chocolate cake**  
walnut Ice Cream / pomegranate / pistachio / mint  
12,00

**Baked apple mousse**  
dwarf orange / couverture / sesame biscuit  
12,50

**Cheese plate "Affineur"**  
apple / grapes / nuts  
16,00