



— HOTEL & CONFERENCE —

Cover

Mandatory per person
2,5

Bread station

Various spreads, butter and oils
per person
3

Starters

Creme Brûlée

Goat's cream cheese / tomato coulis / Duroc pork ham / crackers
17,5

Iced fillet of beef

Arugula / truffle cream
19,5

Warm confit Arctic Char

Pea / saffron vinaigrette / Shiitake
18,5

Roastbeef Rolls

Bell pepper / arugula cream cheese / courgette / chutney
17,5

Beetroot Aspic

Anise sour cream / microgreen
14

Mozzarella

Tomato rarities / olives / oil and balsamic vinegar / basil
12

Salad Bowl

Small mixed salad
6,5





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Soups

Beef Consommé

Vegetables / marrow dumplings
7,5



Cream of Fennel Soup

Saffron / ravioli / smoked salmon
7,5

Spicy-Sour Chicken Soup

Wantoni / vegetables / udon noodles
7,5



Sweet Potato Soup

Curry / straw / carrot
7,5

Vegetarian / vegan



Gratinated potato gnocchi

green pepper / tomatoes / pine nuts / arugula
15,5



Vegan chili

beans / sweetcorn / bell pepper / tortilla
16



Pressed dumplings

spinach / feta cheese / mint sauce
15,5



Pasta Casarecce „Lingurian Style“

basil pesto / potatoes / green beans
14



Main Course

Veal escalope „Viennese style“

Parsley potatoes / lemon / cranberries
27

Black Angus Beef Filet Steak

Szechuan pepper / sugar snap peas / potato twister
36

Truffle Cream Pasta

Beef fillet strips / stewed tomatoes
28

Iberico loin sous vide

Quesadilla / beans / chorizo / bell pepper
28

Cassoulet with seafood

Prawns / scallop / mussel / green asparagus / tomato / lobster velouté
32

Grilled Octopus

Potato gratin / spring onion / tomato / saffron aioli
28

Dessert

*** Kaiserschmarrn´n with raisins**

plum / apple

13

*** Liquid chocolate cake**

Vanilla ice cream / calvados apple / nut crunch / sugar cake

12

Ice Parfait

chocolate / strawberry / peanut crunch / wafe

12

*** Baked apple dumplings**

Rhubarb / yogurt / chip

12

Pear Duet

Lingonberry ice cream / caramel / red wine

12

Cheese plate „Affineur“

apple / grapes / nuts

16

*The anticipation for these delicious desserts takes only 15-20 minutes.

Information about ingredients in our dishes that can cause allergies or intolerances can be obtained on request from our service team. Inclusive prices in Euro.