



— HOTEL & CONFERENCE —

Cover

Mandatory per person
2,5

Bread station

Various spreads, butter and oils
per person
3

Starters

Creme Brûlée

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

Iced filet of beef

Rocket / truffle cream
19,5

Cold smoked redwood salmon

Blinis / honey - mustard - vinaigrette / cress
18,5

Vitello Tonnato

veal / tuna sauce / capers / tomato
18,5

Mozzarella

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

Salad Bowl

Small mixed salad
6,5



Information about ingredients in our dishes that can cause allergies or intolerances can be obtained on request from our service team. Prices in Euro, VAT included.



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Soups

Beef bouillon

Vegetables / marrow dumplings
7,5

Tom Kha Gai

Chicken soup / lemongrass / chili / red curry
Coconut milk / Gyoza
7,5



Sweet Potato Soup

Curry / straw / carrot
7,5

Vegetarian / vegan



Vegan chili

Beans / sweetcorn / peppers / tortilla
16



Pressed dumplings

Spinach / feta cheese / mint sauce
15,5



Pasta Casarecce „Ligurian Style“

Basil pesto / potatoes / green beans
14

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Main Course

Veal escalope „Viennese style“

Parsley potatoes / lemon / cranberries
27

Fillet steak from Black Angus beef

Szechuan pepper / sugar snap peas / potato twister
36

Truffle Cream Pasta

Beef fillet strips / braised 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 cream parfait

Chocolate / strawberry / peanut crunch / hip

12

*** Baked apple dumplings**

strawberry / yogurt / chip

12

Cheese plate „Affineur“

apple / grapes / nuts

16

*The pleasant for these delicious desserts takes about 15-20 minutes.

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