



— HOTEL & CONFERENCE —

Cover

Mandatory per person
2,5

Bread station

Various spreads, butter and oils
per person
3

Starters

Beef Carpaccio

Arugula / Parmesan cheese / Bread chips
19,5



Pumpkin spring roll

Compote / seed oil dressing
16

Wild boar ham

Cranberry chutney / pickled celery / hazelnut
18,5

Beetroot

Juniper / salmon / radish / mustard vinaigrette
18.5



Mozzarella

Tomato rarities / olives / oil and balsamic vinegar / basil
12,5

Salad Bowl

Small mixed salad
7



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Soups

Celery consommé

Pancake roulade / vegetables
7,5



Chestnut soup

Chestnut / focaccia / gingerbread
7,5



Black salsify soup

Chips / herb oil
7,5

Vegetarian / vegan



Red cabbage strudel

Glazed chestnut / pumpkin cream
16



Red beet Schlutzkrapfen

Nut butter / Sheep's cheese / walnut
17,5



Mushroom risotto

Herbs / caramelized pear / tomato chip
15,5

Main Course

Sweet and salty waters

Pikeperch / prawns / lentils / sea asparagus
29

Duck bowl

Duck / Asian vegetables / udon noodles / coriander / chili
28,5

Veal escalope „Viennese Style“

Parsley potatoes / lemon / cranberries
28

Fillet steak from Black Angus beef

Red wine sauce / bacon cabbage sprouts / Pommes Anna
36

Venison Wellington „New Style“

Jerusalem artichoke / mushroom / puff pastry
38

Potato Nidei

Beef tips / pumpkin pesto / tomato
28

Dessert

*** Kaiserschmarrn with raisins**

Plum / apple

14

*** Liquid chocolate cake**

Vanilla ice cream / sour cherry / meringue

12,5

Stracciatella parfait

Sablé / pickled pear / cranberry cream / hazelnut

12,5

Lemon cake

Mascarpone cream / yogurt ice cream / gel / caviar

12

Cheese plate „Affineur“

apple / grapes / nuts

17

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

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.