

STARTERS

King prawns with baby leaf salad, walnut-balsamic dressing and pine nuts	17,50
Carpaccio of beef fillet with lettuce and Grana Padano	17,50
Pumpkin-orange foam soup with fried prawn	8,50
MAIN COURSES	
Fried turbot fillet on braised peppers and pumpkin puree	34,00
Viennese schnitzel from the milk calf with French fries and a side salad	29,00
Beef goulash with buttered "Spätzle", glazed carrots and wild mushrooms	24,50
Pink roasted venison nut on pumpkin and bean vegetables, king oyster mushrooms and potato noodles	32,50
Wild mushroom ragout with garden herbs and homemade pasta	22,50
Pumpkin gnocchi with stewed tomatoes, sage butter and Grana Padano	19,50
DESSERTS	

10,50

DAILY IN THE EVENING

You can choose individual courses from our gourmet half-board menu:

Plum curd dumplings on plum roaster and homemade vanilla ice cream

Salad buffet

Two starters to choose from

Two soups to choose from

Four different main courses

Two desserts to choose from