

STARTERS

King prawns with wild herb salad, walnut-balsamic dressing and pine nuts	17,50
Carpaccio of beef fillet with lettuce and Grana Padano	17,50
Truffled parsley root soup with herb oil	8,50
MAIN COURSES	
Fried char fillet on tomato and asparagus ragout with mascarpone noodles	34,00
Viennese schnitzel from the milk calf with French fries and a side salad	29,00
Ragout of milk calf with buttered "Spätzle", glazed carrots and king oyster mushrooms	25,50
Pink roasted Barbarie duck breast with plums-bean vegetables and potato noodles	33,50
Wild mushroom ragout with garden herbs and napkin dumplings	22,50
Curd gnocchi with tomato, mushrooms and sage butter	19,50
DESSERTS	

10,50

DAILY IN THE EVENING

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

Chocolate mousse with marinated berries and raspberry sorbet

Salad buffet

Two starters to choose from

Two soups to choose from

Four different main courses

Two desserts to choose from