

CULINARY MENU

S A T U R D A Y , 0 1 ^{S T} N O V E M B E R 2 0 2 5

salted butter | guacamole

selection of colorful salads from the buffet
dressings

COLD STARTERS

veal tartar

bell pepper | caper | horseradish

roasted bread salad

colorful tomatoes | celery stalks

SOUPS

clear vegetable soup

ravioli

cream of chestnut soup

pistachio

WARM STARTERS

catfish fillet

mashed purple potato | snow peas

onsen egg

savoy cabbage | roasted carrot

MAIN COURSES

pan-fried guinea fowl breast

potato | pumpkin pesto | endive salad

char fillet

black risotto | turnip

baked potato dough

sauerkraut

DESSERT

crème catalana

banana- passion fruit sorbet

selection of cheese | chutneys | mustard | bread and baguette

DINNER MENU

S A T U R D A Y , 0 1 ^{S T} N O V E M B E R 2 0 2 5

salted butter | guacamole

selection of colorful salads from the buffet € 12,50
dressings

C O L D S T A R T E R S

veal tartar € 21,00
bell pepper | caper | horseradish

roasted bread salad € 14,50
colorful tomatoes | celery stalks

S O U P S

clear vegetable soup € 8,50
ravioli

cream of chestnut soup € 8,50
pistachios

H O T S T A R T E R S

catfish fillet € 19,80
mashed purple potato | snow peas

onsen egg € 16,20
savoy cabbage | roasted carrot

M A I N C O U R S E S

“Wiener Schnitzel” € 27,50
veal escalope | French fries | cranberries

pan-fried guinea fowl breast € 28,00
potato | pumpkin pesto | endive salad

char fillet € 30,00
black risotto | turnip

baked potato dough € 18,00
sauerkraut

D E S S E R T

crème catalana € 14,50
banana – passion fruit sorbet

selection of cheese | chutneys | € 14,50
mustard | bread and baguette