

CULINARY MENU

T U E S D A Y , 2 9 ^{T H} A P R I L 2 0 2 5

salted butter | olive spread

selection of colorful salads from the buffet
dressings

COLD STARTERS

confit salmon trout fillet
green apple | radish

asparagus crème brûlée
strawberry-basil ice cream

SOUPS

clear chicken soup
pistachio dumplings

cream of mushroom soup
croutons

HOT STARTERS

pan-fried venison liver
apple-mushroom ragout | marjoram

asian rice noodles
wok vegetables | ginger mayonnaise

MAIN COURSES

pan-seared veal fillet
polenta | corn | popcorn

crispy cod fillet
potato-cucumber salad | remoulade sauce

wild garlic risotto
shiitake mushrooms | asparagus

DESSERT

strawberry dream

selection of cheese | chutneys | mustard | bread and baguette

DINNER MENU

T U E S D A Y , 2 9 ^{T H} A P R I L 2 0 2 5

salted butter | olive spread

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

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

confit salmon trout fillet € 18,00
green apple | radish

asparagus crème brûlée € 17,60
strawberry-basil ice cream

S O U P S

clear chicken soup € 8,50
pistachio dumplings

cream of mushroom soup € 8,50
croutons

H O T S T A R T E R S

pan-fried venison liver € 18,80
apple-mushroom ragout | marjoram

asian rice noodles € 16,80
wok vegetables | ginger mayonnaise

M A I N C O U R S E S

“Wiener Schnitzel” € 27,50
veal escalope | parsley potatoes or potato salad | cranberries

pan-seared veal fillet € 42,00
polenta | corn | popcorn

crispy cod fillet € 28,00
potato-cucumber salad | remoulade sauce

wild garlic risotto € 21,00
shiitake mushrooms | asparagus

D E S S E R T

strawberry dream € 14,50

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