

menu

Inspiration from the kitchen

4th of December 2025

APPETIZER

Salads and homemade dressings from the buffet 18

STARTER from our Showkitchen

Balik-salmon | flambéed tataki-salmon | red beet 22

SOUP

Consommé | meat strudel | chives 7

or

 Pumpkin | pumpkin seed oil | croutons 7

INTERMEDIATE COURSE

Scallop | blood sausage | pea | pumpkin | white wine 22

or

 Radicchio | aquarello | black nut | parmesan | truffle 14

ENTRÉE

Dorade royal | tomato-fennel ragout | beans | saffron | fregola sarda 32

or

Veal tafelspitz | baby vegetables | red onion confit | parmesan churros | chimichurri 32

or



Fried mushrooms | mixed salad | tartar sauce 22

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CHEESE

International cheese and fresh fruits from the buffet 12

DESSERT

passion fruit | mango | coconut 14

or

Quark dumplings | apricot compote 12

*For our younger guests there is a
magical children's menu.*

We will be happy to create a special menu for you on request, that is tailored to your allergens. We can also prepare a vegetarian or vegan menu for you. Should you require this, please let reception know by 1 p.m. Minor menu changes are subject to change!