

menu

Culinary journey

5th. of September 2025

APPETIZER

Salads and homemade dressings from the buffet 18

STARTER from our Showkitchen

Pumpkin muscat crème brûlée | 22
goat cheese ice cream | pumpernickel |
pumpkin seeds | honey cress

SOUP

Consommé | ham pastry | chives 7


or

 Apple | celery | croutons | affila 7

INTERMEDIATE COURSE

Fried suckling pig cutlet | 22
potato-wild herb salad | radishes |
remoulade sauce

or

 Spinach dumplings | brown butter | 14
fried onions | alpine cheese | chives

ENTRÉE

Hamachi | sesame | wokvegetables | 32
pak choi | udon | ponzu

or

Veal fillet | herb crust | edible flowers | 32
tropea onion | dijon-mustard-puree |
cognac-cream-sauce

or



Ovenbaked feta | honey tomato | 22
kalamata-olive | red onion | ciabatta | arugula

CHEESE

International cheese 12
and fresh fruits from the buffet

DESSERT from the buffet

Quark dumplings | apricot compote 12

or

Basil | white chocolate | lemon 14

*For our little guests there is a
magical children's buffet*

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!

Our trained service team will be happy to provide you with information about allergens in the dishes.