menu

Culinary journey

14th November 2025

APPETIZER

Salads and homemade dressings from the buffet 18

STARTER **from our Showkitchen**

Beetroot carpaccio | horseradish vinaigrette | chickpeas 18

SOUP

Consommé | bacon dumpling | chives 7

or

Chestnut | pomegranate | puff pastry 7

INTERMEDIATE COURSE

Wild hare back | red cabbage | romanesco | walnut dumplings | pepper sauce 22

or

Pumpkin | pearl barley | blue cheese | brussels sprouts | walnuts 14

DAHEIM BEIM STANGLWIRT

ENTRÉE

Turbot | chard | sage gnocchi | tomato foam 32

or

Veal fillet | cheek | carrot | wild broccoli | duchess potatoes | truffle jus 38

or

Vegetable curry | chickpeas | naan | basmati rice | mint pesto 22

CHEESE

International cheese and fresh fruits from the buffet 12

DESSERT **from the buffet**

Dark Chocolate | salted caramel | raspberry 14

or

Vanilla crème brûlée 12

For our little 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!

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