

menu

A delightful evening

17th of September 2025

APPETIZER

Salads and homemade dressings from the buffet 18

STARTER from our Showkitchen

Vulcano ham | burrata | tomato salad 22

SOUP

Consommé | royal | chives 7

or

 Styrian horseradish | shake bread | garden cress 7

INTERMEDIATE COURSE

Beef tataki | pumpkin | daikon | coriander ponzu 22

or

 Feta | filo | honey | pepper | wild herbs 14

ENTRÉE

Zander | pumpkin crust | zucchini | leeks | potato ragout | bacon | horseradish | pumpkinseed oil 32

or

Barbarie duck breast | truffle | savoy cabbage | port wine pear | chervil root | potatoes paunzen | jus 32

or



Stuffed pointed peppers | couscous | baby spinach | honey tomato-olive | rocket salad | parmesan cheese 22

CHEESE

International cheese and fresh fruits from the buffet 12

DESSERT

Plum | nut | cinnamon 14

or

Pumpkin | lotus | pear 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!