

# menu

## *A delightful evening*

21.05.2025

### APPETIZER

Salads and homemade dressings from the buffet 18

### STARTER *from our Showkitchen*

Lobster | giant white beans | dill cream 22

### SOUP

Consommé | Bernese rolls | chives 7


*or*

 Cream of cauliflower | broccoli florets 7

### INTERMEDIATE COURSE

Rabbit | bacon | savoy cabbage | plums | potatoes 22

*or*

 Green asparagus | precious mushrooms | jus | hazelnuts 14

### ENTRÉE

Fjord trout | leek | aquarello risotto | tomato 32

*or*

Saddle of venison | millet mushrooms | broccoli | apricot | finger shaped potatoe dumplings | game jus 32

*or*



Oven feta, red onions 22  
Kalamata olives | honey tomatoes  
Rocket salad | Ciabatta

### CHEESE

International cheese and fresh fruits from the buffet 12

### DESSERT *from the buffet*

Passion fruit | coconut | macadamia 14

*or*

Hazelnut | tonka | strawberry 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.