

# menu

## Culinary journey

25th. July 2025

### APPETIZER

Salads and homemade dressings from the buffet 18

### STARTER from our Showkitchen

Chanterelle 'Bolognese' | Pappardelle 18

### SOUP

Consommé | semolina dumplings | chives 7


or

 Horseradish | shake bread | Garden cress 7

### INTERMEDIATE COURSE

Scallops | Peas | Beetroot | Beurre Blanc 22

or

 Hours Egg | Baby spinach | celery | buckwheat | truffle 14

### ENTRÉE

Tuna | sesame | wok vegetables | basmati | teriyaki 32

or

Veal fillet | vanilla carrots | roasted potatoes | chanterelle sauce 32

or



Baked potatoes | swiss chard | grilled vegetables | sour cream dip 22

### CHEESE

International cheese and fresh fruits from the buffet 12

### DESSERT from the buffet

Strawberry | yoghurt | basil 14

or

Poppy seed | apricot | lavender 12

*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.