

menu

Chef's Dinner

20th of October 2025

APPETIZER

Salads and homemade dressings from the buffet 18

STARTER from our Showkitchen

Vulkano-Ham | feta | melon | focaccia 22

SOUP

Consommé | veal strudel | chives 7

or

 Cauliflower cream soup | broccoli | ciabatta 7

INTERMEDIATE COURSE

Calf's liver | tomato | granny smith | celery | fried onions | bacon jus 22

or

 Noble mushroom goulash | bread dumplings | creme fraiche | parsley 14

ENTRÉE

Rainbow trout | cima di rapa | honey tomato | saffron | aquarello | vermouth 32

or

Two kinds of lamb | zucchini | bell pepper | polenta | chorizo | jus 32

or



Oven-roasted eggplant | couscous | feta | peperonata | yogurt | coriander | wild herbs 22

CHEESE

International cheese and fresh fruits from the buffet 12

DESSERT from the buffet

Pistachio | mascarpone | cherry 14

or

Quark | crêpe | berries 12

*For our little guests, there is a
delightful 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.