

# menu

## Chef's Dinner

23rd March 2026

### APPETIZER

Salads and homemade dressings from the buffet 18

### STARTER from our Showkitchen

Beef tataki | green papaya | ponzu | lime-chili-mayonnaise 22

### SOUP

Consommé | cheese dumpling | chives 7

*or*

 Wild garlic cream soup | brown bread | cream 7

### INTERMEDIATE COURSE

Stuffed calamari | tomato-fennel-ragout | samphire | fregola 22

*or*

 Red pepper croquettes | morels | asparagus | mustard caviar 14

### ENTRÉE

Gilthead sea bream | pak choi | polenta | white-tomato-foam 32

*or*

Challandais duck breast | wild broccoli | rhubarb | celery cream | orange jus 32

*or*



Cabbage roll | noble-mushroom-rice-filling | leaf salad | sour cream 22

### CHEESE

International cheese and fresh fruits from the buffet 12

### DESSERT from the buffet

Kaiserschmarren | classic sides 14

*or*

Sorbet-varieties 12

*For our younger guests there is a magical children's menu*

The menu price is € 70.00 per adult and for children aged 15 and over.

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.