

# menu

## Chef's Dinner

22nd December 2025

### APPETIZER

Salads and homemade dressings from the buffet 18

### STARTER from our Showkitchen

Black tiger prawn | white radishes | cabbage | sweet soy sauce 22

### SOUP

Consomme | kaiser roll | chives 7

or

 Carrot | ginger | chervil | pane carasau 7

### INTERMEDIATE COURSE

Pork crackling dumpling | coleslaw | caraway jus 18

or

 Feta | kadaifi | bell pepper chutney | honey | micro-leaf salad 14

### ENTRÉE

Tuna | sesame | beech mushrooms | green beans | glass noodles | coriander | ponzu 32

or

Veal cutlet | vanilla carrots | bell pepper | ham | mashed potatoes | truffle jus 32

or



Zucchini piccata | tagliolini | honey tomatoes | kalamata olives | arugula | parmesan 22

### CHEESE

International cheese and fresh fruits from the buffet 12

### DESSERT from the buffet

Raspberries | marshmallow | yuzu 14

or

Schupfnudeln | sweet crumbs | applesauce 12

*For our younger 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!