

MENU FOR TODAY!

18.08.2019

Dear Guests,

Our kitchen team will spoil you with regional and international specialties and puts a lot of emphasis on a respectful relationship with food. We use only selected products from farmers and suppliers of the immediate area.

We ask you to write the desired number next to the dishes. Of course you can also order half portions, so you can enjoy every single passage to the fullest.

If you have special preferences or requests for changes, you are always welcome to reorder. Just ask our service staff, they will help you!

Please inform us if you should have a special diet (for example: vegetarian, gluten or lactose free). We take care of this!

Wine suggestion

Aperitif . 1 glass € 12,00

Gin Edelschwarz Gompalm . Tonic

White wine . 0,75 l € 31,00

Kerner 2018 . Köfererhof

Red wine . 0,75 l € 38,00

Merlot Riserva 2015 . Castel Sallegg

Digestif . € 5,50

Rum Pampero Anniversario

Menu

Room number: _____

Salads from the buffet

Cold starter . _____

Tartare . tuna . wasabi . avocado _____

Warm starter . _____

Paccheri allo scoglio (seafood) _____

Soup. _____

Cream soup . chives . yogurt _____

Main courses . _____

Duck breast . “Schupfnudeln” . red cabbage . orange _____

or

St. Pierre . spinach . Beurre Blanc . beetroot . potatoes _____

or

Vegetarian: Green seed risotto . root vegetables _____

Dessert . _____

Honey . yogurt . orange _____

or

Small apricot cup from our garden _____

Cheese variation with homemade apple mustarda from the buffet

Children's Menu

Salads from the buffet

Cold starter .

“Spätzle” . creamy ham sauce

Soup.

Cream soup . chives . yogurt

Main courses .

St. Pierre . spinach . Beurre Blanc . beetroot . potatoes

or

Wienerschnitzel . fries

Dessert .

Honey . yogurt . orange

or

1 scoop of ice cream
