

STARTERS

Marinated asparagus with tomato, olives, lamb's lettuce and king prawns	17,50
Carpaccio of beef fillet with lettuce and Grana Padano	16,50
Asparagus soup with croutons	7,50

MAIN COURSES

Turbot fillet fried in flavours with two types of asparagus and mascarpone noodles	32,00
Glazed corn-fed chicken breast with roasted green asparagus and sweet potato puree	24,50
Viennese schnitzel from the milk calf with French fries and a side salad	29,00
White asparagus from Bavaria with parsley potatoes and hollandaise sauce or melted butter with boiled ham	26,00
with bolied ham with 120g of beef fillet with veal cutlet with smoked salmon	37,50 45,00 43,50 43,50

DESSERTS

Strawberries gratin with sour cream ice cream	9,50
Valrhona chocolate tartlets with marinated strawberries and	
white chocolate ginger ice cream	10,50

DAILY FOR DINNER

You can choose individual courses from our gourmet half-board menu:

Salad buffet

Two starters to choose from

Two soups to choose from

Four different main courses

Two desserts to choose from