

## STARTERS

King prawns with wild leaf salad, walnut-balsamic dressing and pine nuts	19,50
Carpaccio of beef fillet with lettuce and Grana Padano	19,50
Truffled parsley root soup with fried shrimp	9,50

## MAIN COURSES

Roasted fillet of turbot on a tomato and asparagus ragout with mascarpone pasta	34,00
Viennese schnitzel from the milk calf with French fries and a side salad	30,00
Glazed corn-fed chicken breast with roasted green asparagus and sweet potato purée	27,50
Pink roasted venison with herb mushrooms, green beans, and potato noodles	33,50
Wild mushroom ragout with garden herbs and napkin dumplings	25,50
Beetroot gnocchi with wild mushrooms, cherry tomatoes, and sage butter	20,50

## DESSERTS

Chocolate mousse with marinated berries and raspberry sorbet	12,50
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## DAILY IN THE EVENING

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