

STARTERS

Yellow beet tartare with fried chanterelles, prawns and pine nuts	17,50
Carpaccio of beef fillet with lettuce and Grana Padano	18,50
Cream of chanterelle soup with croutons	8,50

MAIN COURSES

Turbot fillet fried in flavours with chanterelle mushrooms, aubergine tartar and mascarpone noodles	32,00
Glazed corn-fed chicken breast with green asparagus, chanterelle mushrooms and sweet potato puree	25,50
Viennese schnitzel from the milk calf with French fries and a side salad	29,00
Pink roasted venison nut with chanterelle mushrooms, green beans and potato noodles	32,50
Chanterelle mushrooms in cream with garden herbs and napkin dumplings	24,50
Beet gnocchi with chanterelles, cherry tomatoes and sage butter	20,50

DESSERTS

Apricot curd dumplings with ragout and homemade vanilla ice cream	10,50
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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