



STARTERS

Marinated asparagus with tomatoes, olives, lamb's lettuce and fried king prawns	17,50
Beef carpaccio with lettuce and Grana Padano	16,50
Asparagus cream soup with croutons	8,50

MAIN COURSES

Turbot fillet fried in flavours with two kinds of asparagus and mascarpone noodles	34,00
Glazed corn-fed chicken breast with roasted green asparagus and sweet potato puree	25,50
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	26,00
Cooked ham	11,50
120g beef fillet	19,00
Veal schnitzel	17,50
Smoked salmon	17,50

DESSERTS

Gratinated strawberries with sour cream ice cream	10,50
Valrhona chocolate tartlets with marinated strawberries and white chocolate ginger ice cream	11,50

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