

STARTERS

King prawns with baby leaf salad, walnut-balsamic dressing and pine nuts	19,50
Carpaccio of beef fillet with lettuce and Grana Padano	19,50
Pumpkin-ginger foam soup with fried prawn	9,50

MAIN COURSES

Fried turbot fillet on Mediterranean vegetables and pumpkin purée	34,00
Viennese schnitzel from the milk calf with French fries and a side salad	30,00
Beef goulash with buttered „Spätzle“, glazed carrots and wild mushrooms	26,50
Pink roasted venison nut on pumpkin and bean vegetables, king oyster mushrooms and potato noodles	34,50
Wild mushroom ragout with garden herbs and bread dumplings	24,50
Pumpkin gnocchi with cherry tomatoes, pumpkin seeds, mushrooms and Grana Padano	20,50

DESSERTS

Plum curd dumplings on plum roaster and homemade vanilla ice cream	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