

menu

Culinary Journey

06. June 2025

APPETIZER

Salads and homemade dressings from the buffet 18

STARTER from our Showkitchen

White asparagus | mayonnaise | strawberries 22

SOUP

Consommé | veal strudel | chives 7


or

 Styrian horseradish | shake bread austrian style 7

INTERMEDIATE COURSE

Iberico pork | double corn | pimientos de padron | chimmichurri 22

or

 Garganelli | two kinds of asparagus | chervil | arugula | parmesan 14

ENTRÉE

Dorade Royal | honey tomatoes | two kinds of young leeks | herb risotto | bisque foam 32

or

Chicken breast suprême | wild broccoli | chard | noble mushrooms | tarhonya 32

or



Goat's cheese | melanzani | sage | port wine | wild herb salad 22

CHEESE

International cheese and fresh fruits from the buffet 12

DESSERT from the buffet

Semolina | elderberry | strawberry 12

or

Mango | kiwi | Pavlova 14

For our little guests there is a magical children's buffet.

We will be happy to create a special menu for you on request, that is tailored to your allergens. We can also prepare a vegetarian or vegan menu for you. Should you require this, please let reception know by 1 p.m. Minor menu changes are subject to change!

Our trained service team will be happy to provide you with information about allergens in the dishes.