

# menu

## Culinary journey

18th. July 2025

### APPETIZER

Salads and homemade dressings from the buffet 18

### STARTER from our Showkitchen

Grilled redfish | passion fruit mayonnaise 22

### SOUP

Onion soup | cheese croutons | chives 7


*or*

 Tomato | ciabatta | basil 7

### INTERMEDIATE COURSE

Veal sweetbreads | truffle | peas | purée 22

*or*

 Bao bun | red cabbage | oyster mushrooms | papaya | lime Mayonnaise 14

### ENTRÉE

Dorade Royal | crayfish | zucchini | ratatouille | gnocchi | lemon mousse 32

*or*

Sous-vide boiled veal | market vegetables | tagliatelle | chanterelle sauce 32

*or*



Camembert | wild herb salad | cumberland Sauce 22

### CHEESE

International cheese and fresh fruits from the buffet 12

### DESSERT from the buffet

Esterházy Slice 12

*or*

Meringue | strawberry | tonka bean 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.