

menu

Culinary journey

20th March 2026

APPETIZER

Salads and homemade dressings from the buffet 18

STARTER *from our Showkitchen*

Tuna sashimi | calamansi | soy sauce | spring onions 22

SOUP

Consommé | bernese rolls | chives 7

or

 Cream of tomato soup | coconut | basil | grissini 7

INTERMEDIATE COURSE

Crackling dumpling | caraway jus | paprika pointed cabbage | spring leek | 22

or

 Beetroot | broccoli quiche | goat cheese | leaf salad | tzatziki 14

ENTRÉE

Adlerfish | honey tomatoes | hazelnut | wild garlic tarhonya | green asparagus | lemon-thyme foam 32

or

Veal cutlet | baby carrot | wild broccoli | tagliatelle | morel cream sauce 32

or



Baked potato | baby spinach | ricotta | pine nuts | grilled vegetables | sour cream dip 22

CHEESE

International cheese and fresh fruits from the buffet 12

DESSERT *from the buffet*

Banana | chocolate | caramel 14

or

Vanilla | cream | almond 12

For our younger guests there is a magical children's menu

The menu price is € 70.00 per adult and for children aged 15 and over.

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.