

menu

Culinary Journey

27th February 2026

APPETIZER

Salads and homemade dressings from the buffet 18

STARTER from our Showkitchen

Lobster | mango | basil-lemon sorbet 22

SOUP

Poultry consommé | herb farce dumplings | beech mushrooms 7

or

 Carrot cream soup | ginger | chervil | cream | shaken crispbread 7

INTERMEDIATE COURSE

Grilled octopus | young leek | bean ragout | chimichurri 22

or

 Falafel | red cabbage | tabbouleh | pomegranate | tzatziki 14

ENTRÉE

Red mullet | zucchini | tomato | saffron-olive risotto | grenoble 32

or

Veal saltimbocca | market vegetables | spinach gnocchi | thyme jus 32

or



Zucchini piccata | stracciatella | rocket | olives | honey tomato sauce 22

CHEESE

International cheese and fresh fruits from the buffet 12

DESSERT from the buffet

Sweet | raspberry | tonka bean 14

or

Croissant | banana | chocolate 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.