

menu

A delightful evening

15th April 2026

APPETIZER

Salads and homemade dressings from the buffet 18

STARTER *from our Showkitchen*

Scallop | pea | carrot | yuzu 22

SOUP

Consommé | truffled royal | chives 7


or

 Red pepper | shaken bread | garden cress 7

INTERMEDIATE COURSE

Rabbit loin | ragout | jerusalem artichoke | kenyan beans | tomberries 22

or

 Beetroot dumplings | horseradish mousseline | chard | brown butter | alpine cheese 14

ENTRÉE

Adler fish | wild broccoli | fennel | chorizo | pearl barley | pernod foam 32

or

Rib eye steak | little gem lettuce | bacon mayo | green asparagus | potatoes | doughnut | rosemary jus 32

or



Fusilli | wild garlic | morels | peas | pecan nuts | feta | arugula 22

CHEESE

International cheese and fresh fruits from the buffet 12

DESSERT *from the buffet*

Mango | chili | dark chocolate 14

or

Coffee | plum | red wine 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.