

menu

Culinary journey

19th December 2025

APPETIZER

Salads and homemade dressings from the buffet 18

STARTER from our Showkitchen

Buratina salad | basil pesto | tomatoes 18

SOUP

Royal consommé | green asparagus | chives 7

or

 Tomato | coconut | basil | pane carasau 7

INTERMEDIATE COURSE

Pigeon breast | amaranth | brussels sprouts | celery | truffle lus 22

or

 Sage gnocchi | spinach | pumpkin | toberries | pecorino 14

ENTRÉE

Salmon fillet | swiss chard | tomato | pepper tarhonya | saffron foam 32

or

Veal fillet | market vegetables | herb king oyster mushrooms | potato strudel | pepper cream sauce 32

or



Pointed pepper | couscous | feta | honey tomato sauce | sour cream 22

CHEESE

International cheese and fresh fruits from the buffet 12

DESSERT

Cinnamon panna cotta | cranberry | speculoos 14

or

Semolina porridge | berry compote 12

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

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.