

menu

Mountain Dinner

29th of November 2025

APPETIZER

Salads and homemade dressings from the buffet 18

STARTER from our Showkitchen

Scallop | shiitake | tomato sauce 22

SOUP

Consommé | berner rolls | chives 7

or

 Styrian horseradish | cream | rye crispbread | garden cress 7

INTERMEDIATE COURSE

Rabbit | bacon | beans | fig | chervil root | white polenta 18

or

 Royal | autumn trumpet mushrooms | pea | frisee | madeira | truffle 14

ENTRÉE

har | pointed cabbage | honey tomato | potato | pumpkin | vermouth foam 38

or

Veal loin | wild blossom vegetables | bell pepper | duchess potatoes | cognac cream sauce 38

or



Broccoli gnocchi | tomato | chickpeas | arugula | pecorino 22

CHEESE

International cheese and fresh fruits from the buffet 12

DESSERT

Chocolate | cherry | vanilla 14

or

Potato noodles | nut | sweet crumbs 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!