

3-COURSE MENU *Spring*

- 1 -

Herb-cream soup
with vegetable fritters

Medallions of pork
with potato-wild garlic-gratin
and spring vegetables

Mascarpone-strawberry-terrine
on elder-yoghurt-sauce

€ 30,50 per person incl. cover

- 2 -

Vegetable-beef aspic
with shallot-spring herb-vinaigrette

Roasted pike-perch fillet on wild garlic spinach,
red bell pepper foam and caraway seed potatoes

Strawberry-woodruff tiramisu

€ 34,70 per person incl. cover

- 3 -

Tomato-mozzarella tureen with rucicola
and basil pesto

Braised beef roast
with wild garlic-spätzle and Vichy-carrots

Curd dumplings with butter bread crumbs
and strawberry-rhubarb ragout

€ 35,90 per person incl. cover

- 4 -

Asparagus aspic and mousse
with ham of suckling pig and herb vinaigrette

Glazed fillet of salmon
on wild garlic risotto and tomato vinaigrette

Chocolate-semolina flammeri
with apricot and raspberry pulp

€ 37,00 per person incl. cover

- 5 -

Two kinds of smoked trout
with dill-cucumbers

Pink roasted saddle of veal
on vegetable-barley „Gröstl“ and lovage jus

Elder parfait
with crispy puff pastry

€ 40,50 per person incl. cover

4-COURSE MENU *Spring*

-1-

Asparagus tureen on yellow and red bell pepper vinaigrette
and spring herb salad

Wild garlic soup
with vegetable fritters

Roasted pike perch fillet on potato-leek fondue
and cherry tomatoes

Semolina dumplings
on strawberry-Balsamico-honey ragout

€ 47,90 per person incl. cover

- 2 -

Pike-perch-crayfish ravioli
with cucumbers and sour cream

Ricotta tortelloni on mangold,
braised cherry tomatoes and sage butter

Braised leg and pink roasted saddle of veal
with potato-mushroom-mousseline
and spring vegetables

Woodruff mousse
on green pepper-strawberry ragout

€ 51,50 per person incl. cover

- 3 -

Vitello Tonnato
with marinated vegetables and caper berries

Glazed fillet of salmon trout
on kohlrabi and red bell pepper

Roasted guinea fowl breast
on two variations of asparagus risotto

Raspberry charlotte
on Sauce Anglaise

€ 53,90 per person incl. cover