

Appetizers

Salmon tartare seaweed, capers, pickled pearl onions, egg gel, fried capers, brioche, trout caviar, herb aioli sauce

or

Vitello tonnato

slowly cooked veal shank, lightly seared tuna fillet, marinated pearl onions, capers, parmesan cheese, herb-caesar dressing

or

Caramelized Camembert cheese with lingonberry-pink onion marmalade, pickled apples, salted hazelnuts, parsley oil

Main courses

Yellowfin tuna steak with fried carrot-coconut cream, cabbage cooked in garlic butter, spicy orange-teriyaki sauce

Or

Duck breast

with roasted carrot-coconut cream, black lentils, broccolini, celery root crisps, grain mustard, and red wine sauce

or

Beef fillet steak

with potato-parmesan cheese terrine, butter-fried mushrooms, spinach, sauteed onions and red wine sauce

or

Potato-spinach dumplings with mushroom salsa, truffle-sweet cream sauce and parmesan cheese

Dessert

Mango-passion fruit mousse with black plum-chocolate gratin, passion fruit ganache cream, blackcurrant sorbet

or

Dark chocolate fondant with candied berries, blackcurrant cream, homemade black balsam ice cream

or

Chia-almond pudding with mango-vanilla salsa

Menu offer price per person 45.00 EUR

Coffee, tea, water – 6,- EUR per person

For banquets on site in the restaurant – additional 10% service charge

For children, adults usually choose according to the current children's menu.

After 23.00 – additional service charge 20.00 EUR/hour.

After 23.00, additional sound is not allowed, nor is the use of confetti and pyrotechnics allowed.

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RENTAL OF A SEPARATE BANQUET HALL 150,- EURO