

# menu

## *Dinner* *at the Wilder Kaiser*

21st March 2026

### APPETIZER

Salads and homemade dressings from the buffet 18

### STARTER *from our Showkitchen*

Goat cheese | smoked salmon | cherry tomato salad 22

### SOUP

Consommé | profiteroles | root vegetables | chives 7

*or*

 Jerusalem artichoke cream soup | croutons | wild garlic oil 7

### INTERMEDIATE COURSE

Saddle of wild hare | savoy cabbage | pine nuts | curd bread dumpling | cranberry jus 22

*or*

 Wild garlic dumpling | bell pepper coulis | parmesan 14

### ENTRÉE

Sole grenobloise | spinach leaves | wild cauliflower | duchesse potatoes 38

*or*

Beef Fillet | braised vegetables | herbed king oyster mushrooms | potato bacon buns 38

*or*



Parmigiana | arugula | pine nuts | balsamic 22

### CHEESE

International cheese and fresh fruits from the buffet 12

### DESSERT *from the buffet*

Red Velvet Cake | cream cheese | chocolate 14

*or*

Strawberry | asparagus | bergamot 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.