

menu

Culinary journey

31th of October 2025

APPETIZER

Salads and homemade dressings from the buffet 18

STARTER from our Showkitchen

Veal tartare | purple potato-truffle purée 22

SOUP

French onion soup | cheese croutons | chives 7

or

 Cauliflower | broccoli | rye bread 7

INTERMEDIATE COURSE

Sweetbread | peas | aligot | jerusalem artichoke | truffle 22

or

 Polenta slice | spinach | herb mushrooms | eggplant jus 14

ENTRÉE

Halibut panko | sugar snap peas | beetroot | pumpkin | barley | horseradish foam 32

or

Beef fillet | carrot | beans | potato-speck dumplings | red wine jus 38

or



Conchiglioni | swiss chard | pine nuts | ricotta | béchamel | tomato sauce 22

CHEESE

International cheese and fresh fruits from the buffet 12

DESSERT from the buffet

Fried ice | berry compote 14

or

Apple strudel | vanilla sauce 12

For our little guests there is a magical children's buffet.

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.