

Date	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
July card	3	1	2	3	1	2	3	1	2	3	1	2	3	1	2	3	1	2	3	1	2	3	1	2	3	1	2	3	1	2	
August card	1	2	3	1	2	3	1	2	3	1	2	3	1	2	3	1	2	3	1	2	3	1	2	3	1	2	3	1	2	3	1

Menu

Spaghettini with truffle cream

White tomato cream soup

with roasted artichoke coated in bacon

Slices of veal fillet

with Sauce Bearnaise, green asparagus and rosemary potatoes

*Strawberries "Romanoff" with
home-made white chocolate ice-cream*

Euro 48,00 per person

Euro 39,00 per person as 3 course Menu

Menu

*Beef carpaccio with greek Oil
and Parmesan flakes*

Lobster cream soup with prawn crostini

*Fried Duck breast served on ratatouille vegetables,
and thyme-Jerusalem artichoke purée*

*Peach granitee
with white chocolate cream*

Euro 48,00 per person

Euro 39,00 per person as 3 course Menu

Menu

*Cocktail of crayfish and melon
with lemon grass crostini*

Poultry consommé with vegetables and sliced herb pancakes

Tournedo of beef

with thyme jus, green beans and potato gratin

*Apple cream cake
with home-made ice-cream of roasted almonds*

Euro 48,00 per person

Euro 39,00 per person as 3 course Menu

*Rocket salad with dressing of dried tomatoes, roasted pine nuts
and bread chips*

€ 14,50

Spaghettini

with truffle cream

€ 18,50

White tomato cream soup with roasted artichoke coated in bacon

€ 9,50

*Gnocci with pan fried vegetables, spicy tomato sauce,
sliced parmesan and pumpkin seed oil*

starter € 18,50

main course € 22,50

Slices of veal fillet

with Sauce Bearnaise, green asparagus and rosemary potatoes

€ 25,50

Fried Wispertal - salmon trout fillet

with Riesling foam, leaf spinach and butter potatoes

€ 25,50

*Strawberries "Romanoff" with
home-made white chocolate ice-cream*

€ 11,50

*Chocolate - Hazelnut bundt cake
with coffee crumble and cherry sherbet*

€ 12,50

Homemade Sherbet with sparkling Wine

Euro 7,50

*Rocket salad with dressing of dried tomatoes, roasted pine nuts
and bread chips*

€ 14,50

Carpaccio of roasted veal

with tomato-rocket salad and mustard seed chutney

€ 16,50

Lobster cream soup with prawn crostini

€ 9,50

*Gnocci with pan fried vegetables, spicy tomato sauce,
sliced parmesan and pumpkin seed oil*

starter € 18,50

main course € 22,50

*Fried Duck breast served on ratatouille vegetables,
and thyme-Jerusalem artichoke purée*

€ 25,50

Fried Wispertal - salmon trout fillet

with Riesling foam, leaf spinach and butter potatoes

€ 25,50

*Peach granitee
with white chocolate cream*

€ 11,50

*Chocolate - Hazelnut bundt cake
with coffee crumble and cherry sherbet*

€ 12,50

Homemade Sherbet with sparkling Wine

Euro 7,50

*Rocket salad with dressing of dried tomatoes, roasted pine nuts
and bread chips*

€ 14,50

Cocktail of crayfish and melon

with lemon grass crostini

€ 16,50

Poultry consommé with vegetables and sliced herb pancakes

€ 9,50

*Gnocci with pan fried vegetables, spicy tomato sauce,
sliced parmesan and pumpkin seed oil*

starter € 18,50

main course € 22,50

Tournedo of beef

with thyme jus, green beans and potato gratin

€ 25,50

*Fried Wispertal - salmon trout fillet
with Riesling foam, leaf spinach and butter potatoes*

€ 25,50

*Apple cream cake
with home-made ice-cream of roasted almonds*

€ 11,50

*Chocolate - Hazelnut bundt cake
with coffee crumble and cherry sherbet*

€ 12,50

Homemade Sherbet with sparkling Wine

Euro 7,50