

Datum	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
September	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	2
October	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	2
November	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	

Menu 1

Spaghetini 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

Rocket salad with dressing of dried tomatoes, roasted pine nuts
and bread chips
€ 14,50

Spaghetini 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

Menu 2

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

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

Menu 3

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

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

