

Month\Day	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
June	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	
July	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6
August	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1
September	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	
October	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2
November	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	
December	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	2	3	4	5	6	1	Christmas und Silvester Menu							

Menu 1

Spaghettoni with truffle cream

Parsley root soup with celery straw

*Pork tenderloin with crispy pancetta,
salt-almond foam, green asparagus
and parmesan polenta*

*Buttermilk mousse with strawberry basil salad
and mango culi*

Menu 2

*Roast beef of veal with carrot salad,
frisée lettuce and mustard seed chutney*

*Cappuccino of lentil
with scallop pineapple skewer*

*Roasted rack of lamb with prunes,
lukewarm tabouleh salad and mini carrots*

*Nut nougat cupcake
with pistachio ice-cream and wild berries*

Menu 3

Burrata on green gazpacho

*Poultry consommé with vegetables
and sliced herb pancakes*

*Slices of veal fillet with zucchini,
confit tomatoes and rosemary potatoes
with bearnaise sauce*

*Caramelized lemon mascarpone tart
with limoncello ice cream*

Menu 4

*Smoked duck breast with dandelion salad, raspberries
and onion confit*

*Cauliflower soup
with dried apricots and herb oil*

*Beef tournedo on truffle puree
with mushrooms, snow peas
and raw marinated beet*

*Iced Black Forest cake with coffee liqueur foam and
almond brittle*

Menu 5

*Beef carpaccio with Greek drip oil
and shaved parmesan*

Baked tomato soup with butter croutons

*Salmon trout from the "Wisportal"
on wild rice, baby spinach, oven vegetables
and wild herbs á la nage*

*Baked chocolate ganache
with Fleur de Sel, crème fraîche,
spicy hazelnut and orange oil*

Menu 6

*Pickled salmon with avocado,
wasabi cream and parmesan crumble*

*Sweet potato - chickpeas soup
with cashew topping*

*Gratinated veal saddle steak
with parsnip, pea puree
and grilled pointed peppers*
