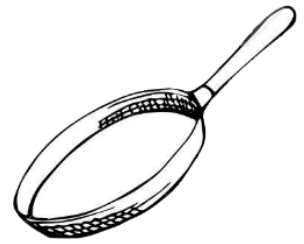


TO **START**

Smoked char on vegetable-spaghetti and a foam of cream
or
BBQ of celery with apple concassé and blue cheese

FROM THE **SOUP POT**

Organic chicken soup with Tyrolean cheese dumplings
or
Creamy soup of black root with puff pastry crackers



Market fresh **salads** from the buffet
with homemade dressings

CALF

Braised calf cheek with
a cauliflower puree,
kohlrabi – carrots & a
sauce of red port wine
with honey

WATER

Fillet of local river trout
roasted in olive oil
with pumpkin
cannelloni & Pinot
Blanc foam

VEGGIE

Potato gnocchi
with red onions,
Zucchini & Parmesan

FROM THE **PÂTISSERIE**

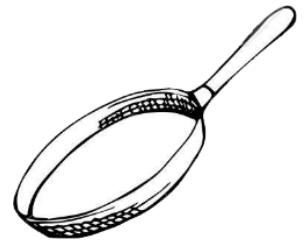
Blueberry dessert with a macaron, blueberry mousse & a blueberry sorx
or
Cheese plate | wine cheese | Kitzstein mountain cheese | Österkron |
brittle bread | chutney | grapes

TO **START**

Pear-cheese salad in a phyllo pastry basket
or
Parma ham & melons with maracuya vinegar

FROM THE **SOUP POT**

Beef broth with Tyrolean bacon dumplings
or
Minestrone milanese



Market fresh **salads** from the buffet
with homemade dressings

LAMB

Grilled lamb knuckle
with polenta,
green beans and a
thyme jus

WATER

Grilled filet of sea bass
on a grain of pearl
barley Vegetable risotto
and pinot blanc foam

VEGGIE

Cannelloni filled with
dried tomatoes and
ricotta

FROM THE **PÂTISSERIE**

Panna Cotta with amarine cherries, an orange Cream cap and biscuit
or
Cheese plate with Le Rustique, Walserstolz & Dolce Panna and brittle
bread, chutney & grapes