

„3-COURSE“ MENU

MENU 3/A

Mousse of Austrian smoked trout
on spaghetti of cucumber, with tomato stock
and froth of horseradish cream



Fried fillet of pork
„Schneebergländ.Schwein“
on mashed potatoes and celery,
with glazed pea pods



Mousse of dark chocolate
with ragout of morello cherries

MENU 3/B

Cream of bell pepper soup
with sesame-puff pastry



Fillet of corn-fed chicken
on risotto medallions,
with confit of artichokes



Pineapple carpaccio
with espuma of lemongrass & strawberries

MENU 3/C

Lasagne of potatoes and blood sausage
on rocket salad, with herb-yogurt dip



Braised cheeks of veal
with brioche soufflé
and glazed seasonal vegetables



Honey-yogurt mousse
with stewed seasonal fruits

MENU 3/D

Beef broth
with pancake-roulade



Fried fillet of pike-perch
on peperonata, with polenta terrine
and froth of yellow bell peppers



White-cheese pancakes au gratin
with vanilla sauce

MENU 3/VEGETARIAN

Vegetable tataré with nuts
on leaf salads with balsamic dressing



Trio of aubergines & zucchini
(deep-fried, as turrel and ragout)
served with potato chips



Sour cream-fritters
with berries in whipped cream

3-course per person € 24.50 incl. cover