

„4-COURSE“ MENU

MENU 4/A

Beef broth with semolina dumplings
❧
Tagliatelle with crayfish
in Noilly Prat-sauce
❧
Medallions of pork
„Schneebergländ.Schwein“
wrapped in bacon, with Pommes Maccaire
and balsamic tomatoes
❧
Browned omelette of croissants
With ragout of plums and
vanilla ice-cream with pumpkinseed oil

MENU 4/B

Tatаре of smoked salmon
with dill, on leaf salads
❧
Cream of Jerusalem artichokes
with brown bread croutons
❧
Slice from saddle of veal
in a herb crust, with glazed vegetables
and potato froth
❧
Parfait of poppy seeds
with stewed berries

MENU 4/C

Poultry galantine
with pistachios and pear with cranberries
❧
Beef consommé
with herb dumplings
❧
Fried fillet of pike-perch
on mango salsa and basil risotto
❧
Chocolate bonbons
with ragout of apricots

MENU 4/D

Truffled cream of potato soup
topped with whipped cream
❧
Salmon fillet on purée of peas
with Noilly Prat-spume
❧
Fried chicken fillet
on creamed gnocchi, with French beans
❧
Red currant mousse
with fresh fruits

MENU 4 / VEGETARIAN

Goat's cream cheese
on carpaccio of beetroots, with balsamic dressing
❧
Clear vegetable soup
with savoury sponge with cheese
❧
Risotto with mushrooms
and fresh parmesan cheese, served with leaf salads
❧
„Trio of strawberry“
as espuma, marinated and as mousse

4-course per person € 28.00 incl. cover