



RESTAURANT-TERRASSE

A LITTLE INSIGHT INTO OUR DAILY CHANGING MENU

STARTERS

You will find these at our extensive buffet with live cooking station.

INTERMEDIATE COURSE

GNOCCHI

Brussels sprouts | Apple | Nut butter foam

CREAMY CARROT ORZO

Salted lemon | Sage | Carrot chips

RISOTTO

Wild garlic | Chervil | Cottage cheese | Lemon | Pink pepper | Nutmeg

PACCHERI

Pumpkin bolognese | Pumpkin seeds | Horseradish



RESTAURANT-TERRASSE

MAIN COURSES

BRAISED OX CHEEK

Goulash jus | Roasted salsify | Corn ravioli

BRAISED CORN FED CHICKEN LEG

Lemon balm broth | Cauliflower cream | Pointed cabbage salad

BRAISED BEEF SHOULDER

BBQ jus | mushroom cream | Celery and Swiss chard vegetables | Grapes

PINK ROASTED DUCK BREAST

Spiced jus | Chestnut cream | Truffled creamed kohlrabi

GRILLED CHAR

Chive and caper butter | Parsley risotto

FLAMBÉED COD

Hazelnut sauce | Roasted yellow beetroot | Spring leek



RESTAURANT-TERRASSE

CRISPY FRIED PIKE PERCH

Beurre blanc with verjus | French peas | Pickled mustard seeds

SALMON COOKED IN NUT BUTTER

Parsley root ragout | Granny Smith apple | Celery | Foam | Purslane

ROASTED POINTED CABBAGE

Truffled bean cream | Fregola Sarda | Parsley pesto

BAKED JERUSALEM ARTICHOKE

Romesco sauce | Cannelini beans | Watercress

GRILLED EGGPLANT

Soy yogurt | Warm couscous salad | Mint | Watermelon

CAULIFLOWER GLACÉED WITH MISO

Coconut and chickpea curry | Pak choi

DESSERTS

Fresh and varied daily, ready for you to create your own.

Our highlight: the King-Ludwig Ice Cream Cart, where you can make your own spaghetti ice cream