

Wintergarten-Menü

Vorspeise · Starter

Kalte Tomaten-Basilikum Consommé

Chilled tomato-basil consommé

Marinierte Wassermelone, Schafskäse, Essiggurke, Granatapfel, Kürbiskernöl

Compressed watermelon, sheep's cheese, pickled cucumber, pomegranate, pumpkin seed oil

Marinierte Lachsforelle, Rote Bete - Panna Cotta, Oberskren

Marinated salmon trout, beetroot - panna cotta, horseradish cream

Hauptspeise · Main course

Heilbutt in Kräuterkruste, warmer Salat Niçoise, Balsamico Essig

Herb crusted Halibut, warm Niçoise salad, balsamic

Flat Iron Steak, Fisolen, Pommes, Sauce béarnaise

Flat iron steak, green beans, french fries, béarnaise sauce

Selleriefondant, geschmorte Linsen, Kürbis-Walnuss-Pesto

Celeriac fondant, braised lentils, pumpkin walnut pesto

Nachspeise · Dessert

Marillenpalatschinken

Apricot pancakes

Mozart Torte

Mozart cake

Maracuja-Schokolade-Schnitte

Passionfruit-chocolate-cake