

Create your own menu of choice

For kitchen reasons, a standard menu must be selected.

For vegetarians, vegans, allergy sufferers and children, we naturally offer an alternative.

Prices are subject to change.



STARTERS

Winter lettuce, bacon stripes, croutons with pumpkinseed oil vinaigrette	10,00
Roast beef from angus cattle, sea salt, rucola, cherry tomatoes with balsamic glaze	16,00
Sashimi from tuna and salmon with sprout salad on lime dressing	17,00
Smoked salmon tartar with cress terrine on green tea glaze with leaf salads	16,00
Buffalo mozzarella with beef tomato, basil pesto and wild herbs VEGI	
Beetroot carpaccio with cape gooseberry, pomegranate seeds raspberry dressing and marinated wild herbs VEGAN	
Duet from tomato and avocado with basil mint pesto balsamic dressing and marinated rocket salad VEGAN	
Tomatised bulgur with mediterranean vegetables on wild herb salad with balsamic dressing VEGAN	
Colourful leaf salad of the season with pumpkinseed dressing, sunflower seeds roasted mushrooms and cress VEGAN	

SOUPS

Lobster cream soup with shrimp stick	10,00
Parmesan soup with bacon cubes	7,00
Cheese-wine soup with croutons	8,00
Beef broth with sliced herb pancakes	7,00
Beef broth with mini semolina dumpling	7,00
Coconut curry soup with cress VEGI	
Parsley cream soup with roasted mushrooms VEGI	
Tomato-fennel soup with walnuts VEGAN	

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MAIN COURSES

Pork fillet medallions with herb crust on whisky-honey sauce with rosemary potatoes and market vegetables	25,00
Peppered pork tenderloin with herb cream potato gratin and bacon bean bundles	25,00
Roasted country chicken breast with thyme jus with truffled mashed potatoes and mediterranean vegetables	24,00
Barded chicken breast with herb jus with mushroom risotto and caramelised carrots	25,00
Veal cutlets with morel cream sauce with buttered spaetzle and almond broccoli	26,00
Stuffed veal rolls with sage and ham in tomato sauce with potato gratin and romanesco	26,00
Slices of saddle of beef with port wine shallots potato-chanterelle strudel and rustic vegetables	31,00
Slices of lamb crown with red wine sauce with polenta and herb vegetables	26,00
Fried trout fillet with horseradish sauce with buttered potatoes and cream spinach	25,00
Lake Constance pike perch fillet with potato scales on saffron foam with tomato risotto and glazed sugar snap peas	29,00
Casareccia with basil sauce mediterranean vegetables, hard cheese and rocket salad VEGI	
Potato and vegetable pan with wild herbs and olive oil VEGAN	
Vegetable buckwheat dumplings with tomato salsa mediterranean vegetables and mini potatoes VEGAN	
Fried tofu medallion with coconut curry sauce herb rice and colourful vegetables VEGAN	
Stuffed courgettes with paprika salsa with cous-cous and glazed vegetables VEGAN	

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DESSERTS

Lukewarm chocolate cake with cherry ragout and vanilla ice cream	10,00
Duet of light and dark chocolate mousse with fruit mirror and fresh berries	10,00
Apricot crème brûlée	8,00
Tree cake terrine with wild berry ragout	10,00
Passion fruit yoghurt terrine with fruit decoration	8,00
Curd cheese and cherry strudel with cream and vanilla ice cream	8,00
Panna cotta of oat cream with berry ragout VEGAN	
Stracciatella trifle with fresh berries in a jar VEGAN	
Minted exotic fruit cocktail with two kinds of sorbet VEGAN	

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FINGERFOOD / FLYING BUFFET

The price is charged per piece. Minimum purchase: 20 pieces per selection

Cold

Smoked salmon courgette rolls with wasabi dip	3,10
Raw ham-melon stick	3,20
Home pickled salmon-olive stick with dill cream sauce	3,30
Chickpeas with shrimp and mint in a jar	3,50
Veal aspic with corn salad and core oil in a jar	3,30
Cucumber-cream cheese roll VEGI	2,70
Mountain cheese-mango stick with rosehip chutney VEGI	3,50
Tomato bulgur with vegetables in a jar VEGI	3,10
Tomato-mozzarella stick with basil pesto VEGI	3,10
Aubergine-dried tomato stick with herb dip VEGAN	3,00
Vegetable-mushroom stick with avocado dip VEGAN	3,30
Pastries with ham	3,30
Pastries with smoked salmon	3,30
Pastries with cheese VEGI	3,20
Pastries with Liptauer VEGI	3,20

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Warm

Beef fillet-vegetable stick with cocktail dip	4,40
Ham-leek quiches with garlic dip	3,90
Salmon-shrimp stick with orange chutney	4,60
Mountain cheese-bacon rösti with sour cream dip	3,00
Lamb balls with coconut chilli dip	3,20
Poultry-vegetable stick with peanut butter dip	3,40
Pork tenderloin-dried plum-bacon stick	3,30
Vegetable-cream cheese rösti with tomato dip VEGI	3,10
Vegetable quiches with herb creme fraiche VEGI	3,40
Mediterranean vegetables stick VEGAN	3,50

Sweet

Coffee-chocolate mousse tartlet	3,30
Curd cheese-raspberry cream in a jar	3,20
Fruit cocktail with vanilla yoghurt in a jar	3,40
Berry ragout with mascarpone cream in a jar	3,30
Tonka bean semolina flummery with mango sauce in a jar	3,30

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LATE HOUR

Soup buffet

2 kinds of soups with pastry 11,00
e.g. garlic cream and goulash soup

Little cold dish

House pickled salmon, shrimps cocktail, mozzarella with tomatoes 21,00
bacon with melon, cheeseboard, fruit basket

Cheeseboard

Variation of hard and soft cheese with butter and pastry 13,00

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DRINKS

Aperobuffet

half an hour "open bar" including all standard aperitif drinks 9,50

Aperitif drinks

Sparkling Wine, Sparkling Wine Orange	6,00
White sour/sweet	3,90
Aperol with sparkling wine	7,00
Hugo	7,00
Ramazotti Rosato	7,00
Kir Royal	7,00
Campari Soda/Orange	6,50
Cynar Soda/Orange	6,50

Beer

Frastanzer gold 0,2	3,40
Frastanzer gold 0,3	4,00
Frastanzer gold 0,5	5,10
Frastanzer Bio Kellerbier 0,2	3,40
Frastanzer Bio Kellerbier 0,3	4,00
Frastanzer Bio Kellerbier 0,5	5,10
Schneider Weisse 0,5	5,10

Wine

Take a look at our wine list

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