

THE MENUE

Mousse of organic sheep cheese
on red beet Confit

Tomato soup

Roasted organic prime of veal
in Madeira jus on Polenta
or

Grilled medallions of pork filet
in caper cream on homemade Gnocchi´s
or

Potato Swiss Chard stroudel
on garlic cream

Creme Brulee
with Sorbet

Recommendation for Dessert
Spätlese Cuvée
Weingut Kracher, Illmitz

THE MENUE

Falafel
on Quinoa

Clear soup
with pancake stripes

Medium sauted breast of duck
in rosemary jus on Swiss chart with red lentils
or

Grilled filet of pork steak
on Zucchini & Pepper ´s with baked potato
and sour cream
or

Chanterelles ala Creme
with napkin dumpling

Warm chocolat nut cake
with Vanilla ice cream

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Spätlese Cuvée
Weingut Kracher, Illmitz

THE MENUE

Farmer ´s salad
with Chanterelles and bacon

Zucchoni cream saup

Sauted Schnitzel of venison
in juniper sauce with potato noodles and warm
red cabbage
or

Grilled filet of pike-perch
in potato crus on mediterranean vegetables
or

Chick peas beans Chili
with Basmati rice

Apricot dumpling

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Weingut Kracher, Illmitz

THE MENUE

Tatar of smoked trout
with honey mustard sauce

Clear soup
with rusks

Saltimbocca of corn chicken
in Riesling sauce with crispy Risotto balls
or

Sliced organic beef
with potato roulade and green beans
or

Vegetable Lasagne al forno
on tomato sauce

Souffle of curd cheese
on Vanilla foam

Recommendation for Dessert
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