

Menu

*Our chef de cuisine
Markus Krompaß recommends:*

Carpaccio of regional ox
served with wild garlic cream and salad

€ 10.00

Creamy wild garlic soup with grilled scallop

€ 6.00

Strawberry sorbet served with mint stripes and sparkling wine

€ 6.50

Saltimbocca of back of veal served with Abensberger asparagus,
fresh potatoes and hollandaise sauce

€ 28.50

Grilled white halibut filet

served with citrus thyme-polenta and perfumed green asparagus

€ 22.50

Abensberger asparagus served with boiled ham,

fresh potatoes and either
hollandaise sauce or melted butter

€ 20.00

Homemade herb ravioli
served with bacon-jam and cheese

€ 18.50

White chocolate parfait
served with marinated strawberries and yoghurt

€ 8.50

Gladly we impute your half-board pro rata € 20.00 per person.

