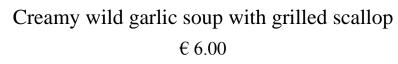


## Menu

## Our chef de cuisine Markus Krompaß recommends:

Carpaccio of regional ox served with wild garlic cream and salad € 10.00

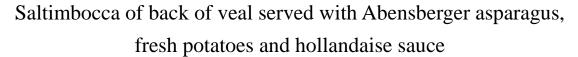
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Strawberry sorbet served with mint stripes and sparkling wine € 6.50

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€ 28.50

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Grilled white halibut filet served with citrus thyme-polenta and perfumed green asparagus € 22.50

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Abensberger asparagus served with boiled ham, fresh potatoes and either hollandaise sauce or melted butter € 20.00

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Homemade herb ravioli served with bacon-jam and cheese

€ 18.50

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White chocolate parfait served with marinated strawberries and yoghurt € 8.50









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