

# Menu

*Our chef de cuisine  
Markus Krompaß recommends:*



Preserved char

served with wild mushroom salad and yoghurt

€ 10.00

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Creamy pumpkin soup with pumpkin seeds and oil

€ 6.00

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Plum sorbet with crispy pastry

€ 6.50

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Back of fawn served with Madeira sauce,  
Brussels sprouts and potato-pumpkin cream

€ 28.50

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Grilled monkfish

served with pea puree and baked sweet potatoes

€ 22.50

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Homemade mountain herbs-ravioli

served with bacon jam and hay milk cheese

€ 18.50

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Trilogy of chocolate

€ 8.50

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

