

Event Menus 2021



To ensure that everything runs smoothly, we ask you to choose a starter, main course (choice of main course possible) and dessert.

The price of the menu is based on the individual prices of the selected dishes.

If you choose more than one main course, the dish which is more expensive will be taken into consideration for the total menu price.

The main courses can be selected on site.

A surcharge of € 5,00 per menu applies from 3 main courses when the final selection is made on site.

Subject to change

Starters

Leafy salad | Pickled seasonal vegetables | Macadamia |
lime ginger dressing (vegan)

Mozzarella | tomatoes | basil oil | caramelised balsamic | Ciabatta bread

Pork belly | Kimchi | wasabi nuts | black garlic mayonnaise | cilantro

€ 9,50

“Wolkenbrot” bread | avocado | tomatoes | almonds | rocket (vegan)

Braised fish variation | Yuzu | Dill emulsion | rice chip

Beef tartar | homemade cocktail gherkin | red onion | homemade bread

€ 12,50

Soups

Cream of pea soup | almond milk | parsley mint gremolata (vegan)

Chicken consommé | ginger | lime | rice noodles

€ 7,50

Beef broth | boiled beef filet | herbed pancake strips | root vegetables

Garlic foam soup | crayfish | puff pastry | Thai-basil

€ 8,50

Main Course

Kohlrabi mousse | pickled cauliflower | baby eggplant | couscous | parsley (veggie)
€ 14,50

Fruity carrot curry | pineapple | lemongrass foam | basmati rice (vegan)
€ 15,50

Wild salmon poached in beetroot juice | balsamic lentils | Romanesco salad
€ 23,50

Brook trout filet | savoy | lime | dill | La Ratte potatoes
€ 26,50

Tagliatelle noodles | cherry tomatoes | broccoli | zucchini | cashew |
"Belperknolle" Swiss cheese
€ 16,50

Cornfed chicken breast | dried tomatoes | mozzarella | basil risotto
€ 22,50

Pork filet | kohlrabi | sweet cream | lime | black beer jus
€ 25,50

Veal cheeks braised in port wine | carrots | oranges | steamed dumplings
€ 23,50

Entrecôte | potato gratin | peas | roasted shallots | Barrolo wine jus
€ 27,50

Dessert

Avocado cacao mousse | berry ragout | almond brittle (vegan)

"Apflradl" fried apple slices | vanilla | rum | sour cream | poppy seeds
€ 9,50

Carrot tarte | orange chili ragout | basil sorbet

Passionfruit slice | walnut biscuit | popcorn ice cream
€ 10,50