



Festspielmenu 2010

Starter

Pan-fried perch fillet in thyme oil with bread crisps,
marinated lamb's lettuce and summerly blossoms

Soup

Cream of parsley roots with vegetable-filled ravioli and deep fried beet root

Intermediate Course

Basil risotto with sautéed Eryngii mushrooms, lime foam and Bresaola crisps

Main course

Slices of roast beef with port wine gravy, ratatouille lasagna and hash browns

Dessert

White chocolate soufflé with golden sugar balls and minty cherry stew

Three-course menu € 42,50

Four-course menu € 49,50

Five-course menu € 56,50