

Gourmet Week

April 27th to Mai 3rd 2026

Lunch:

Creme of asparagus soup
with tips and croutons

Veal meat loaf
with mashed potatoes/wild garlic

oder

Panfried Gnocchi in brown butter
with melted tomatoes, Grana and lettuce

Strudel from Rhubarb with Strawberry sauce

€ 19,50

dinner:

Asparagus Pana Cotta with asparagus ragout
and lettuce

clear fish soup with pike perch slices
and vegetable-Julienne

Pan fried Sirloin steak with onions
and panfried potatoes

or

Asparagus-potatoe strudel on red paprika sauce
with lettuce

oder

fried cod on asparagus risotto
with chive oil

Strawberries, gratinated with vanilla creme

€ 39,50