

GOURMET MENU

KITZBÜHEL, SATURDAY, THE 29TH MARCH 2025

JOUR BAKERY | TOMATO TAPENADE

STARTER

MARINATED TUNA Avocado | tomatoes | cress

SOUP

CLEAR BROTH OF BEEF Vegetables | sliced pancake

CEASAR SALAD

Roasted nuts | avocado

MAIN COURSES

WIENER SCHNITZEL OF VEAL Parsley potatoes | cranberries

or

CENTERPIECE OF SALMON
Grilled vegetables | parsley straws

or

TAGLIOLINI

Arctic char | young leek | dried tomatoes | saffron sauce Vegetarian option possible

or

STEAK FROM DOMESTIC BIO BEEF 200 G Grilled vegetables | BBQ-Sauce | steak fries

Surcharge Menu € 25,00

DESSERT

CHEESECAKE

Exotic fruit salad | sorbet

SELECTION OF AUSTRIAN CHEESE SPECIALITIES WITH MATCHING CHUTNEY ICE-CREAM FROM THE BUFFET

€ 60,00