

GOURMET MENU

KITZBÜHEL, FRIDAY, THE 20TH DEZEMBER 2024

JOUR BAKERY | BASIL SPREAD

STARTER

BEEF TARTARE

Fried quail egg | hash browns | olive oil mayonnaise

SOUP

CLEAR BROTH OF BEEF

Vegetables | meat strudel

SALADS FROM THE BUFFET

MAIN COURSES

WIENER SCHNITZEL OF VEAL

Parsley potatoes | cranberries

or

AUSTRIAN CHAR

Saffronized artichoke-tomato ragout | crayfish stick

or

CHANTERELLES GOULASH

Parsley dumpling

or

STEAK FROM DOMESTIC BIO BEEF 200 g

Grilled vegetables | BBQ-Sauce | steak fries

€ 46,00

Surcharge Menu € 25,00

DESSERT

OPERA CAKE

Peppered blackberries | mango sorbet

SELECTION OF AUSTRIAN CHEESE SPECIALTIES

WITH MATCHING CHUTNEY

ICE-CREAM FROM THE BUFFET

MENU PRICE PER PERSON INCLUDING COVER

€ 60,00

GOURMET MENU

KITZBÜHEL, SATURDAY THE 21ST DEZEMBER 2024

JOUR BAKERY | TOMATO SPREAD

STARTER

CAESAR SALAD

Grilled prawns | roasted cashew nuts | avocado

SOUP

CREAM OF CARROT AND ORANGE

Celery raviolo

SALADS FROM THE BUFFET

MAIN COURSES

PICCATA MILANESE

Tomato fondue | basil tagliolini

or

TUNA GRÖSTL

Potatoes | olive pesto | vegetables | saffron sauce

or

COURGETTE CORDON BLEU

Chives mousseline | truffle espuma | ratatouille

or

STEAK FROM DOMESTIC BIO BEEF 200 g

Grilled vegetables | BBQ-Sauce | steak fries

€ 46,00

Surcharge Menu € 25,00

DESSERT

EXOTIC FRUIT SALAD

Homemade sorbets

SELECTION OF AUSTRIAN CHEESE SPECIALTIES
WITH MATCHING CHUTNEY

ICE-CREAM FROM THE BUFFET

MENU PRICE PER PERSON INCLUDING COVER

€ 60,00

GOURMET MENU

KITZBÜHEL, SUNDAY THE 22ND DEZEMBER 2024

JOUR BAKERY | GREAVE SPREAD

STARTER

SMOKED WHITE SALMON

White polenta | roasted topinambur

or

PAPRIKA CRÉME BRULÉ

Marinated avocado | prawns

SOUP

CLEAR BROTH OF BEEF

Sliced herb pancakes | vegetables

SALADS FROM THE BUFFET

MAIN COURSES

BOILED BEEF (ORGANIC)

Hash browns | creamy spinach | apple-horseradish | chive sauce

or

FILLET OF BROWN TROUT

Spinach risotto | white tomato butter

or

CELERY SCHNITZEL

Braised Chinese cabbage | curry mayonnaise

or

STEAK FROM DOMESTIC BIO BEEF 200 g

Grilled vegetables | BBQ-Sauce | steak fries

€ 46,00

Surcharge Menu € 25,00

DESSERT

MILK-CREAM STRUDEL

Stewed plums | chocolate crumble | eggnog liqueur

SELECTION OF AUSTRIAN CHEESE SPECIALTIES
WITH MATCHING CHUTNEY

ICE-CREAM FROM THE BUFFET

MENU PRICE PER PERSON INCLUDING COVER

€ 60,00

GOURMET MENU

KITZBÜHEL, MONDAY, THE 23RD DEZEMBER 2024

JOUR BAKERY | BASIL SPREAD

STARTER

BRESAOLA

Buffalo mozzarella | mushroom vinaigrette | rucola

SOUP

SPICY CHILI COCONAT SOUP

Shi Take mushrooms | shrimps

SALADS FROM THE BUFFET

MAIN COURSES

BREADED AND FRIED CHICKEN

Red onion confit | truffle potatoes | beans wrapped in bacon

or

WHOLE ROASTED REINANKE FROM ATTERSEE

Herb spinach | brown butter | dill potatoes

or

SPINACH DUMPLINGS

Tomato fondue | Parmesan cheese | chive oil

or

STEAK FROM DOMESTIC BIO BEEF 200 g

Grilled vegetables | BBQ-Sauce | steak fries

€ 46,00

Surcharge Menu € 25,00

DESSERT

CRÉME BRÛLÉE

Banana cake | Cassis sorbet

SELECTION OF AUSTRIAN CHEESE SPECIALTIES WITH MATCHING
CHUTNEY

ICE-CREAM FROM THE BUFFET

MENU PRICE PER PERSON INCLUDING COVER

€ 60,00