

# GOURMET MENU

KITZBÜHEL, THURSDAY, THE 16<sup>TH</sup> JANUARY 2025

JOUR BAKERY | CURRY SPREAD

## STARTER

SMOKED WILD SALMON

White polenta | roasted topinambur | passe-pierre

## SOUP

CLEAR BROTH OF BEEF

Vegetables | meat strudel

## SALADS FROM THE BUFFET

## MAIN COURSES

BOILED BEEF ( ORGANIC )

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

*or*

TUNA GRÖSTEL

Olives | potatoes | vegetables | saffron sauce

*or*

QUINOASTRUDEL

Pea crème | pickled mushrooms | foam of coconut

*or*

STEAK FROM DOMESTIC BIO BEEF 200 G

Grilled vegetables | BBQ-Sauce | steak fries

€ 46,00

Surcharge Menu € 25,00

## DESSERT

COFFEE CAKE

Cherry ragout | tonka bean ice-cream

SELECTION OF AUSTRIAN CHEESE SPECIALITIES  
WITH MATCHING CHUTNEY

ICE-CREAM FROM THE BUFFET

MENU PRICE PER PERSON INCLUDING COVER

€ 60,00

# GOURMET MENU

KITZBÜHEL, FRIDAY, THE 17<sup>TH</sup> JANUARY 2025

JOUR BAKERY | LIPTOV SPREAD

## STARTER

OCTOPUS SALAD

Olive | tomatoes | bell pepper

## SOUP

ONION SOUP

Cheese dumplings

## SALADS FROM THE BUFFET

## MAIN COURSES

WIENER SCHNITZEL OF VEAL

Parsley potatoes | cranberries

*or*

FILET OF SALMON TROUT

Pea crème | truffle sauce | oven tomatoes | deep fried potato dough

*or*

KITZBÜHELER SCHLUTZKRAPFEN

Young spinach | Parmesan cheese | browned butter

*or*

STEAK FROM DOMESTIC BIO BEEF 200 g

Grilled vegetables | BBQ-Sauce | steak fries

€ 46,00

Surcharge Menu € 25,00

## DESSERT

CHOCOLATE BAR

Raspberries | passionfruit 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 18<sup>TH</sup> JANUARY 2025

JOUR BAKERY | TOMATO TAPENADE

## STARTER

MARINATED TUNA  
Avocado | tomatoes | cress

## SOUP

CREAM OF LENTILS  
Smoked trout | celery raviolo

## SALADS FROM THE BUFFET

## MAIN COURSES

WHOLE ROASTED FARMERS' DUCK  
Red cassis cabbage | curd dumplings

*or*

ARCTIC CHAR  
Ratatouille fond | prawns | lardo bruschetta

*or*

TYROLEAN "KÄSESPÄTZLE"  
Spicy mountain cheese | fresh deep fried onions | chive

*or*

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

€ 46,00

Surcharge Menu € 25,00

## DESSERT

CRÈME BRÛLÉE  
Eggnog mousse | blackberry sorbet

SELECTION OF AUSTRIAN CHEESE SPECIALITIES  
WITH MATCHING CHUTNEY

ICE-CREAM FROM THE BUFFET

MENU PRICE PER PERSON INCLUDING COVER

€ 60,00

# GOURMET MENU

KITZBÜHEL, SUNDAY, THE 19<sup>TH</sup> JANUARY 2025

JOUR BAKERY | PUMPKIN SEED OIL GREAVE SPREAD

## STARTER

SCALLOPS

Mango-Papaya-Salad | sugar snap pea salad | foam of coconut

## SOUP

FOAM OF PESTO

Shrimps

## SALADS FROM THE BUFFET

## MAIN COURSES

SAUTÉE OF VENISON

Mushrooms | cranberries | curd spätzle | broccoli vegetables

*or*

CENTERPIECE OF SALMON

Fennel crème | braised saffronized fennel | spinach gnocchi

*or*

RED BEET DUMPLING

Red beet crème | foam of horseradish | chive

## DESSERT

ALMOND MOUSSE

Strawberry coulis | amaretto ice-cream

SELECTION OF AUSTRIAN CHEESE SPECIALITIES  
WITH MATCHING CHUTNEY

ICE-CREAM FROM THE BUFFET

MENU PRICE PER PERSON INCLUDING COVER

€ 60,00

# GOURMET MENU

KITZBÜHEL, MONDAY, THE 20<sup>TH</sup> JANUARY 2025

JOUR BAKERY | HERB CURD

## STARTER

SMOKED SALMON TARTARE

Butter milk | blinis

## SOUP

PORCINI CONSOMMÉ

Vegetables | raviolo

## SALADS FROM THE BUFFET

## MAIN COURSES

PRIME RIB AND ONION IN GRAVY

Cheesy mashed potatoes | beans wrapped in bacon

*or*

SEA BASS

Saffronized artichoke-tomato-ragout | sesame-cress-potatoes

*or*

CELERY SCHNITZEL

Braised chinese cabbage | curry mayonnaise

## DESSERT

CHOCOLATE TERRINE

Pistachio ice-cream | raspberry ragout

SELECTION OF AUSTRIAN CHEESE SPECIALITIES  
WITH MATCHING CHUTNEY

ICE-CREAM FROM THE BUFFET

MENU PRICE PER PERSON INCLUDING COVER

€ 60,00

# GOURMET MENU

KITZBÜHEL, TUESDAY, THE 21<sup>ST</sup> JANUARY 2025

JOUR BAKERY | CURRY SPREAD

## STARTER

BEEF TARTARE

Hash browns | avocado | chili mayonnaise | fried quail egg

## SOUP

CLEAR BROTH OF BEEF

Vegetables | thinly sliced pancakes

## SALADS FROM THE BUFFET

## MAIN COURSES

BREADED FRIED CHICKEN

Cranberries | potato-lamb's lettuce-salad

*or*

COD FISH

Celery crème | beluga lentils | pumpkin gnocchi

*or*

QUINOA STRUDEL

Pea crème | mushrooms | foam of coconut

## DESSERT

CURD DUMPLINGS

Nut crumbs | stewed plums | butter milk ice-cream

SELECTION OF AUSTRIAN CHEESE SPECIALITIES  
WITH MATCHING CHUTNEY

ICE-CREAM FROM THE BUFFET

MENU PRICE PER PERSON INCLUDING COVER

€ 60,00

# GOURMET MENU

KITZBÜHEL, WEDNESDAY, THE 22<sup>ND</sup> JANUARY 2025

JOUR BAKERY | FETA CHEESE APRICOTS CRÈME

## STARTER

BRESAOLA

Buffalo mozzarella | mushroom vinaigrette | rocket salad

## SOUP

SPICY CHILI COCONUT SOUP

Shi-Take-mushrooms | shrimps

## SALADS FROM THE BUFFET

## MAIN COURSES

GRILLED COTELETTE OF VEAL

Oven potatoes | grilled vegetables | herb butter

*or*

PIKE PERCH

Pumpkin bell pepper goulash | sage gnocchi

*or*

TAGLIOLINI

Smoked char | young leek | dried tomatoes | saffron sauce

## DESSERT

CURD DUMPLINGS

Nut crumbs | stewed plums | butter milk ice-cream

SELECTION OF AUSTRIAN CHEESE SPECIALITIES  
WITH MATCHING CHUTNEY

ICE-CREAM FROM THE BUFFET

MENU PRICE PER PERSON INCLUDING COVER

€ 60,00

# GOURMET MENU

KITZBÜHEL, THURSDAY, THE 23<sup>RD</sup> JANUARY 2025

JOUR BAKERY | BASIL SPREAD

## STARTER

SMOKED WILD SALMON

White polenta | roasted topinambur

## SOUP

CLEAR BROTH OF BEEF

Vegetables | meat strudel

## SALADS FROM THE BUFFET

## MAIN COURSES

BOILED ORGANIC BEEF

Hash browns | creamy spinach | apple horseradish | chive sauce

*or*

FILET OF ARCTIC CHAR

Saffron-Shrimp-Risotto | peas | crustacean foam

*or*

SPICY COCONUT VEGETABLE CURRY

Jasmin rice

## DESSERT

CHOCOLATE BAR

Cassis fig | blackberry sorbet | passionfruit sauce

SELECTION OF AUSTRIAN CHEESE SPECIALITIES  
WITH MATCHING CHUTNEY

ICE-CREAM FROM THE BUFFET

MENU PRICE PER PERSON INCLUDING COVER

€ 60,00



# GOURMET MENU

KITZBÜHEL, FRIDAY, THE 24<sup>TH</sup> JANUARY 2025

JOUR BAKERY | LIPTOV SPREAD

## STARTER

CEASAR SALAD

Roasted cashew nuts | avocado | grilled prawns

## SOUP

CREAM OF PUMPKIN

Feta cheese croutons

## SALADS FROM THE BUFFET

## MAIN COURSES

GLACED SHOULDER OF VEAL

Chive mousseline | braised vegetables

*or*

FILET OF SALMON TROUT

Pea crème | truffle sauce | deep fried potato dough | oven tomatoes

*or*

SPINACH DUMPLINGS

Tomato fondue | chive oil | fresh parmesan cheese

## DESSERT

CHEESECAKE "SAN SEBASTIAN"

Peppered blackberries | raspberry sorbet

SELECTION OF AUSTRIAN CHEESE SPECIALITIES  
WITH MATCHING CHUTNEY

ICE-CREAM FROM THE BUFFET

MENU PRICE PER PERSON INCLUDING COVER

€ 60,00

# GOURMET MENU

KITZBÜHEL, SATURDAY, THE 25<sup>TH</sup> JANUARY 2025

JOUR BAKERY | LIPTOV SPREAD

## STARTER

CEASAR SALAD

Roasted cashew nuts | avocado | grilled prawns

## SOUP

CREAM OF PUMPKIN

Feta cheese croutons

## SALADS FROM THE BUFFET

## MAIN COURSES

GLACED SHOULDER OF VEAL

Chive mousseline | braised vegetables

*or*

FILET OF SALMON TROUT

Pea crème | truffle sauce | deep fried potato dough | oven tomatoes

*or*

SPINACH DUMPLINGS

Tomato fondue | chive oil | fresh parmesan cheese

## DESSERT

CHEESECAKE "SAN SEBASTIAN"

Peppered blackberries | raspberry sorbet

SELECTION OF AUSTRIAN CHEESE SPECIALITIES  
WITH MATCHING CHUTNEY

ICE-CREAM FROM THE BUFFET

MENU PRICE PER PERSON INCLUDING COVER

€ 60,00