

DINNER MENU

KITZBÜHEL, FRIDAY 15TH NOVEMBER 2024

DAILY PASTRY | HERB CURD

STARTER

CAESAR SALAD

ROASTED NUTS | AVOCADO | GRILLED PRAWNS

OR

CLEAR BROTH OF BEEF

VEGETABLES | SLICED PANCAKES

MAIN COURSES

“WIENER SCHNITZEL” OF VEAL

PARSLEY POTATOES | CRANBERRIES

OR

AUSTRIAN CHAR

PEA CREAM | TRUFFLE GRAVY | OVEN TOMATOES | DEEP FRIED POTATO DOUGH

OR

TYROLEAN „KÄSESPÄTZLE”

CHIVE | SPICY ALPINE CHEESE | FRIED ONIONS

DESSERT

PINEAPPLE CARPACCIO

HOMEMADE SORBETS

ICE – CREAM FROM THE BUFFET

FOR OUR GUESTS: MENU PRICE PER PERSON

€ 40,00

**Subject to changes.*

DINNER MENU

KITZBÜHEL, SATURDAY 16TH NOVEMBER 2024

JOUR BAKERY | TOMATO SPREAD

STARTER

BRESAOLA

BUFFALO MOZZARELLA | MUSHROOM VINAIGRETTE | RUCOLA

OR

SALAD PLATE

CROUTONS

OR

HERB FOAM SOUP

CRAYFISH STICK

MAIN COURSES

PICCATA „MILANESE“

TOMATO FONDUE | BASIL TAGLIOLINI

OR

SEA BASS FILET

GRILLED VEGETABLES | DILL POTATOES

OR

SPINACH DUMPLINGS

TOMATO FONDUE | PARMESAN CHEESE

DESSERT

CURD DUMPLINGS

ROASTED NUT CRUMBS | STEWED APRICOTS

ICE – CREAM FROM THE BUFFET

FOR OUR GUESTS: MENU PRICE PER PERSON

€ 40,00

**Subject to changes.*

DINNER MENU

KITZBÜHEL, SUNDAY 17TH NOVEMBER 2024

DAILY PASTRY | PUMPKIN SEED OIL GREAVE SPREAD

STARTER

MARINATED TUNA FISH

AVOCADO | TOMATOES | CRESS

OR

LAMB'S LETTUCE PLATE

PARMESAN DRESSING | CRÔUTONS

OR

CLEAR BROTH OF BEEF

VEGETABLES | MEAT STRUDEL

MAIN COURSES

RAGOUT OF VENISON

MUSHROOMS | CRANBERRIES | BROCCOLI | ALMOND BALLS

OR

CENTERPIECE OF SALMON

SPINACH RISOTTO | TOMATO BUTTER

OR

VEGETABLE FRITTATA

RUCOLA | CHILI OIL | PARMESAN CHEESE

DESSERT

CHOCOLATE CAKE

STEWED BERRIES | PASSION FRUIT SORBET

ICE – CREAM FROM THE BUFFET

FOR OUR GUESTS: MENU PRICE PER PERSON

€ 40,00

**Subject to changes.*