

regional enjoyment

today for you at the buffet

garlic spread^G

milk – Salzburg Milch, Salzburger Land

from the salad buffet

selected leaf and vegetable salads

dressing of your choice

-----STARTER-----

cauliflower baked in tempura | herb sauce

cauliflower-Marchfeld-Niederösterreich

-----SOUP/DRINK-----

cream soup of roasted fennel | pernod^O

Walsertables – Wals, Salzburg

or

today for you at the buffet

blackberry-buttermilk

whcy – Tamsweg, Salzburger Lungau

-----MAIN COURSE-----

roasted duck breast | corn | beetroot |

raspberries | honey jus^{ACGOI}

honey-Moser's Biengarten-Mauterndorf

-----DESSERT-----

semolina flummery | pear ragout | walnuts^{ACGH}

semolina-Anton Rauch Mühle-Innsbruck

from the cheese board at the buffet

regional and international cheese selection

jams | chutneys

alpine delights

today for you at the buffet

garlic spread^G

milk – Salzburg Milch, Salzburger Land

from the salad buffet

selected leaf and vegetable salads

dressing of your choice

-----STARTER-----

duet of smoked mackerel | radish | wasabi^{DGO}

Walsertables – Wals, Salzburg

-----SOUP/DRINK-----

beef bouillion | lovage gnocchi^{ACOI}

Salzburger Landci – Großarl, Salzburger Pongau

-----MAIN COURSE-----

halibut fillet | tomato | yuzu^{AGOI}

fish and specialty trade-Dankelmaier-Schladming

-----DESSERT-----

passion fruit | white chocolate | orange sorbet^{CAG}

milk – Salzburg Milch, Salzburger Land

from the cheese board at the buffet

regional and international cheese selection

jams | chutneys

vegan delicacies

today for you at the buffet

vegan spread selection

from the salad buffet

selected leaf and vegetable salads

dressing of your choice

-----STARTER-----

cauliflower baked in tempura | herb sauce

cauliflower-Marchfeld-Niederösterreich

-----SOUP/DRINK-----

cream soup of roasted fennel | pernod^O

Walsertables – Wals, Salzburg

-----MAIN COURSE-----

noodles | spinach-yarrow pesto |

sunflower seeds | olives⁼

yarrow from Pongauer meadows

-----DESSERT-----

cheesecake

Violife-Transgourmet-Salzburg

aperitive

Martini Bianco	0,2l
	€ 4,20

wine

2020 Morillon Muschelkalk	0,75 l
winery Temont, Berghausen, Südsteiermark	€ 36,50

2019 Kapellenweingarten	0,75 l
Winery Sattlerhof, Gamlitz	€ 53,40

2018 Kumarod (CS/ME/ZW)	0,75 l
winery Schwarz, Andau	€ 31,40

2017 Syrah	0,75 l
winery Albert Gsellmann, Deutschkreuz	€ 68,00

rarity

2016 Pinto Noir Unique	0,75 l
winery Donatsch, Malans	€ 145,00

digestive and more

wild stone cherry	2 cl
distillery Hämmerle	€ 10,00

After dinner we recommend today
I Like Hendrick's € 15,50 at the hotel bar.