

















## BRUNCH BUFFET

Sunday, 7 June 2026 from 11:30 a.m. to 2:00 p.m.

Bread & roll selection | butter

### Starters

mixed seasonal leaf salads   | assorted dressings   
toasted seeds  | croûtons   
potato-cumcumber-radish salad   
Indian rice salad with chicken  | raw carrot salad    
bulgur salad   | mushroom salad  | farmer's salad   
selection of smoked fish | creamed horseradish  
vegan & vegetarian bowl station with raw vegetables and dips   
vegetarian terrines  | pickled vegetables  
selection of antipasti  
goat's cheese brûlée | fresh figs | pickled walnuts 







### Soup

Creamed white asparagus soup 





### Main Courses

pork shashlik  
chicken Thai curry | coconut milk | lemongrass  
selection of premium fish

### Side Dishes

spinach gnocchi  | rigatoni  | herb spaetzle   
Basmati rice  | spring vegetables  | broccoli 

### Desserts

Panna Cotta | strawberry purée   
Tiramisu  | latte macchiato parfait  
curd cheese strudel  | vanilla sauce   
selection of cheeses | grapes | nuts | fig mustard

per person € 44

Hot meals served from 11:30 a.m. to 2:00 p.m. and 6:00 p.m. to 9:00 p.m.

All prices are in euros and include VAT and service.

For information on additives or allergens, please refer to the separate menu or ask our service staff.