















BRUNCHBUFFET

Sunday, 14 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 
cucumber-radish-potato salad  | Greek Salad  
Thai noodle salad with chicken | raw red cabbage salad  
Mexican vegetable salad   | chicken salad | chickpea salad 
selection of smoked fish | creamed horseradish
vegan & vegetarian bowl corner with raw vegetables and dips 
vegetarian terrines  | pickled vegetables
scallops | Wakame seaweed salad
Cantaloupe melon | cured venison ham




Soup

Carrot orange soup 






Main Courses

chicken shashlik
creamed veal goulash
selection of premium fish

Side Dishes

Spinach spaetzle  | fusilli pasta  | pretzel napkin dumplings 
herbed rice | mixed spring vegetables  | asparagus ragout 

Desserts

Panna Cotta | raspberry purée 
New York Cheesecake 
chocolate brownie 
nut 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.