



BRUNCH BUFFET

Sunday, 30 August 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 ✓ | mushroom salad ✓✓
quinoa & lentil-salad ✓✓ | raw red cabbage salad ✓✓
cucumber salad ✓✓ | mixed herring salad
selection of smoked fish | creamed horseradish
vegan & vegetarian bowl station with raw vegetables and dips
vegetarian terrines ✓ | pickled vegetables ✓✓
roast beef | remoulade sauce
torched goat's cheese | black walnut | fresh figs ✓

Soup

tomato soup

Main Courses

Bavarian beef brisket, gently simmered | horseradish sauce
Thai chicken curry | coconut milk | lemongrass
selection of premium fish

Side Dishes

parsley potatoes ✓✓ | farfalle pasta ✓ | herb spaetzle ✓
Basmati rice ✓✓ | vegetables in season ✓✓
green beans ✓

Desserts

Panna Cotta | raspberry purée ✓
hazelnut praline tartlets ✓
dark chocolate mousse ✓
nut strudel | vanilla sauce ✓
selection of cheeses | grapes | nuts | fig mustard ✓

€ 44 per person

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.

✓ Vegetarian ✓✓ vegan