



BRUNCH BUFFET

Sunday, 27 September 2026 from 11:30 a.m. to 2:00 p.m.

Selection of bread & roll selection | butter

Starters and Salads

mixed seasonal leaf salads ✓✓ | assorted dressings ✓
toasted seeds ✓ | croûtons ✓
cucumber, red radish & potato salad ✓
raw red cabbage salad ✓✓ | lentil salad ✓✓
cucumber salad with organic yoghurt
herring salad
selection of smoked fish | creamed horseradish
vegan & vegetarian bowl station with fresh raw vegetables and dips
vegetarian terrines ✓ | pickled vegetables ✓✓
Cantaloupe melon | South Tyrolean cured ham
torched goatcheese | pickled walnut | fresh figs

Soup

chicken consommé
root vegetables | pancake stripes

Main Courses

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

Side Dishes

Pan-fried finger potato dumplings | orecchiette pasta ✓
herb spaetzle ✓ | long grain rice ✓✓
vegetables in season ✓✓ | peas ✓

Desserts

Panna Cotta | strawberry purée ✓
New York cheesecake ✓
Latte macchiato parfait
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