



BRUNCH BUFFET

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

Selection of bread & rolls | butter

Starters and Salads

mixed seasonal leaf salads ✓✓ | assorted dressings ✓
toasted seeds ✓ | croûtons ✓
cucumber, red radish & potato salad ✓
Bavarian sausage salad | cucumber salad ✓✓ 1 ^
farmer's salad ✓ | lentil salad ✓✓
Indian rice salad with chicken
selection of smoked fish | creamed horseradish
vegan & vegetarian bowl station with fresh raw vegetables and dips
vegetarian terrines ✓ | pickled vegetables ✓✓
torched goat cheese | pickled walnuts | fresh figs ✓
prawn skewers | Wakame seaweed salad

Soup

porcini mushroom cream soup ✓

Main Courses

glazed veal shank
breast of guinea fowl
selection of premium fish

Side Dishes

bread dumplings ✓ | farfalle pasta ✓ | spinach spaetzle ✓
herb rice ✓✓ | vegetables in season ✓✓
| red cabbage with apples ✓

Desserts

Panna Cotta | strawberry purée ✓
white chocolate mousse ✓
hazelnut caramel mille-feuille ✓
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