



# MENU SUGGESTIONS EVENTS 2019



## COVER CHARGES:

Basic cover charge (bread and butter) is included in all of our menus

For a fixed cover charge (bread, butter, amuse gueule) there is an additional fee of € 2,90 per person.

Subject to change!



## MENU „TYROL“

Vegetable-almond quiche  
with sour cream, chives and Tyrolean bacon

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Potato soup with bacon croutons and crème fraîche

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Fried beef and onions  
with gravy, roast potatoes and green beans with bacon

or

Trout Fillet „Müllerin Style“ from Leutasch  
with parsley potatoes and mixed vegetables

or

Tyrolean macaroni cheese with crispy onions

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Homemade apple strudel with whipped cream

Price 4 Course menu: € 44,20 per person

Price 3 Course menu (without starter): € 37,00 per person

## MENU „ENERGY“

Crisp leafy salad  
with figs and caramelised walnuts

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Beef or vegetable consommé with pancake slices

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Roasted chicken breast on a mountain cheese-bacon risotto  
with roasted tomatoes

or

Trout Fillet „Müllerin Style“ from Leutasch  
with parsley potatoes and mixed vegetables

or

Cabbage rolls on ratatouille and polenta dumplings

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Assortment of homemade sorbets with fresh fruits



Price 4 Course menu: € 36,40 per person

Price 3 Course menu (without starter): € 30,50 per person



## CHEF'S MENU

Beef carpaccio  
with Parmesan shavings, Mushroom leaves and Cipriani dressing

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Spinach foam soup with smoked ham grissini

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Pork fillet wrapped in bacon  
with mashed potatoes and glazed carrots

or

Grilled salmon fillet  
with a sauce choron on a bed of tomato rice and peppers

or

Cabbage roulade on ratatouille and polenta dumplings

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Banana-Parfait with peanut caramel and chocolate sauce

Price 4 Course menu: € 45,00 per person

Price 3 Course menu (without starter): € 39,00 per person



= *vegan options*