

Andreas Hofer menus

Menu I

Pumpkin cream soup with pumpkin seed oil
€ 03
Pork filet tranches with honey thyme jus,
creamy kohlrabi and potato strudel
€ 03
Fruit salad with lemon sherbet
29,00

Menu II

Beef broth
with savoury biscuit
€ 03
Tenderloin tips in a cognac cream,
served with mushrooms,
broccoli and rolled bread dumplings
€ 03
Apple strudel with vanilla sauce
30,00

Menu III

Beef broth
with semolina dumplings and leeks
€ 03
Prime boiled beef with creamy spinach,
roast potatoes and chive sauce
€ 03
Fluffy curd dumplings
with stewed plums
32,00

Menu IV

Mozzarella with cherry tomatoes and rocket
€ 03
Poached char filet and char dumplings
with Riesling cress soup
and vegetable tagliatelle
€ 03
Chocolate parfait
with banana and pineapple stew
34,00

Menu V

Beef broth with royale
€ 03
Sautéed poulard breast with air cured ham,
leaf spinach and tomato risotto
€ 03
Caramel cream with sour cherries
29,00

Menu VI

Zucchini cream soup
with thyme croutons
€ 03
Salmon medallion with lime caper butter,
ratatouille and semolina terrine
€ 03
Yoghurt dumplings
with stewed strawberries
30,00

Menu VII

Assorted leaf salad
with cress and croutons
€ 03
Sautéed pikeperch filet
with tomato pignoli butter,
zucchini vegetables and sesame rice
€ 03
Sherbet variation
32,00

Menu VIII

Mediterranean vegetable terrine
with raw cured ham
€ 03
Beef paillard with pepper butter,
sugar peas and rosemary potatoes
€ 03
Mocha mousse
with stewed berries
34,00

For every menu we charge 3,00 per person for cover

Imperiale menus

Menu I

Beef aspic with salad garnish,
shallot vinaigrette and pumpkin seed oil

€ 03

Beef broth
with royale

€ 03

Pork filet medallions with herb crust,
served with Madeira sauce,
vegetable sticks and fine noodles

€ 03

Coffee parfait
with strawberry ragout

40,00

Menu II

Mozzarella tomato terrine
with zucchini, parmesan and field salad

€ 03

Fennel cream soup
with fennel pearls

€ 03

Salmon medallions with caper butter,
artichokes and leeks, served with basmati rice

€ 03

Lemon mousse
with caramelized figs

40,00

Menu III

Shrimp cocktail with melon balls
and cognac mousseline

€ 03

Austrian white wine soup
with cinnamon croutons

€ 03

Roast beef with béarnaise sauce,
green asparagus and duchesse potatoes

€ 03

Coconut nougat parfait
with flambé bananas

40,00

Menu IV

Beef carpaccio with mushrooms,
pine nuts and pesto

€ 03

Clear chicken consommé
with filled crêpes

€ 03

Glazed saddle of veal
with pepper cognac cream,
garden vegetables and potatoes au gratin

€ 03

Fluffy curd dumplings
with stewed plums

44,00

Menu V

Parma ham
with rocket sheep cheese mousse

€ 03

Potato cream soup
with oyster mushrooms

€ 03

Pink saddle of lamb with mustard crust,
zucchini slices and black lentils

€ 03

Pear and yoghurt terrine
with Williams brandy & chocolate mousse

44,00

Menu VI

Marinated salmon
with Keta caviar and dill mustard sauce

€ 03

Sherry cream soup
with grapes and chestnuts

€ 03

Beef filet „Wellington“ with red wine sauce,
vegetables and château potatoes

€ 03

White chocolate apricot mousse
with zabaione and stewed apricots

44,00

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Imperiale menus

Menu VII

Venison loin smoked with juniper,
caramel pear & rose hip sauce

€ 00,00

Cep cream soup with bacon greaves

€ 00,00

Raspberry sherbet with vodka

€ 00,00

Breast of Barbary duck
with thyme sauce, orange filets,
ginger cabbage & semolina terrine

€ 00,00

Almond soufflé with pistachios
and Cointreau marinated berries

49,00

Menu VIII

Smoked duck breast with quince sauce,
celery pumpkin salad & quail egg

€ 00,00

Oxtail consommé with ravioli

€ 00,00

Peach sherbet with Prosecco

€ 00,00

Venison filet wrapped in Savoy cabbage
with port wine sauce,
cream kohlrabi & chestnut potato pastry

€ 00,00

Pear and grape strudel
with cinnamon foam & walnut parfait

49,00

Menu IX

Variation of Norwegian salmon
with classical garnish

€ 00,00

Venison consommé with filled crêpe

€ 00,00

Mango sherbet with ice wine

€ 00,00

Guinea fowl breast filled with scampi,
served with truffle sauce,
caramelized figs & asparagus risotto

€ 00,00

Iced chocolate cake
with fresh raspberries

49,00

Menu X

Marinated cep mushrooms
with sautéed quail breast & egg

€ 00,00

Lobster cream soup
with cognac cream

€ 00,00

Pan fried king prawns on lemon grass
with sprouts & Chinese noodles

€ 00,00

Coconut sherbet with grapefruit filets

€ 00,00

Beef filet

with two types of port wine sauce,
turned vegetables & nut potatoes

€ 00,00

Praline mousse
with berry cone & mint

75,00

Menu XI

Guinea fowl pâté
with Savoy cabbage and apple salad,
orange filets & sauce Cumberland

€ 00,00

Celery cream soup
with black truffle

€ 00,00

Pan fried scallops
with tomato pine nut butter & leaf spinach

€ 00,00

Chocolate sherbet
with berries au gratin

€ 00,00

Veal filet medallions with mushrooms,
sherry cream sauce,
asparagus tips & rocket tagliatelle

€ 00,00

Mango coconut mousse
with exotic fruits

75,00

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Grand menus

Menu I

Quail galantine
with celery salad and calvados sauce

€03

Gratinated crayfish cream soup
with saffron dumplings

€03

Cep mushrooms gnocchi
with prosciutto and pecorino

€03

Turbot medallion
with orange ginger sauce
and asparagus tips

€03

Rowanberry sherbet
with dessert wine

€03

Pink saddle of venison
with morel sauce, turned pears,
figs and Williams potatoes

€03

Melted goat cheese
with apricot confit

€03

Mocha parfait
with egg liqueur foam
95,00

Menu II

Lobster cocktail
with papaya, avocado and Armagnac

€03

Consommé double
with truffle semolina dumplings

€03

Monk fish medallions
with sesame and curcuma

€03

Pan fried goose liver
with rhubarb strawberry sauce
and Jerusalem artichoke puree

€03

Champagne sherbet

€03

Guinea fowl soufflé
with Marsala jelly,
deep fried zucchini and tomato risotto

€03

Pecorino soufflé
with olives

€03

Crêpe Suzette
with orange filets and almond ice-cream
95,00

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