

# Gourmet menu

AS PART OF YOUR HALF BOARD

## STARTER

### SALAD AND STARTERS BUFFET

Regional and seasonal products

\*\*\*

### FRIED POLENTA

Celery cream | ratatouille | cress salad

\*\*\*

### GAZPACHO

Tomato cubes

## MAIN COURSE

### GNOCCHI

Tomato ragout | arugula

\*\*\*

### GRILLED ARCTIC CHAR

Quinoa | dill pickles | baby beets

\*\*\*

### ROASTED CORN CHICKEN BREAST

Beluga lentils | cauliflower | king oyster mushrooms

## DESSERT

### BERRY TARTLET

Caramelized vanilla cream | strawberry sorbet

\*\*\*

### CHEESE PLATE

Maître Affineur Wolfgang Hofmann | Bad Heilbrunn

Expandable up to 7 courses at an additional cost of € 12 per course.

## WINE RECOMMENDATION

### 2022 WEISSBURGUNDER

Freiherr von Gleichenstein | Baden

Fresh white wine with subtle aromas of local fruits such as pear and apple harmonize with the piquant acidity. A good companion to appetizers and fish dishes. Since it is not too spicy, it is also very suitable as a banquet or pint wine.

0,1l € 7 | 0,2l € 13 | 0,75l € 39

### 2019 BLAUFRÄNKISCH „LEITHERBERG“

Erwin Tinhof | Burgenland | DAC

Strong ruby garnet, violet reflections. Delicate floral underpinned red forest berry confit, delicate violets, candied orange zest.

Juicy, elegant, fine blackberry fruit, fine tannins, round and already accessible.

0,1l € 8 | 0,2l € 15 | 0,75l € 48

## WINE ACCOMPANIMENT TO THE GOURMET MENU

3 course € 34 | 4 course € 40 | 5 course € 45 | 6 course € 52 | 7 course € 58