

# CULINARY MENU

THURSDAY, 2<sup>N</sup>D JANUARY 2025

blueberry spread | pepper butter

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selection of colourful salads from the buffet  
dressings and toppings

## COLD STARTERS

char fillet  
chervil marinade | green apple

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beetle bean hummus  
red onion | roasted almonds

## SOUPS

cream of pumpkin soup  
pumpkin seeds | pumpkin oil

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cream of fennel soup  
orange

## WARM STARTERS

pork cheeks  
savoy cabbage | potato

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gnocchi  
dill-cucumber | mustard

## MAIN COURSES

`grill buffet Alpenhotel`  
various meat and fish specialties as well as vegetables delicacies  
with the matching side dishes and sauces

## DESSERT

profiterole  
berries | raspberry sorbet

selection of cheese | chutneys | mustard | bread and baguette

# À LA CARTE CULINARY MENU

THURSDAY, 2<sup>N</sup>D JANUARY 2024

blueberry spread | pepper butter

selection of colourful salads from the buffet € 10,50  
dressings and toppings

## COLD STARTERS

char fillet € 19,00  
chervil marinade | green apple

beetle bean hummus € 16,80  
red onion | roasted almonds

## SOUPS

cream of pumpkin soup € 8,50  
pumpkin seeds | pumpkin oil

cream of fennel soup € 8,50  
orange

## WARM STARTERS

pork cheeks € 19,00  
savoy cabbage | potato

gnocchi € 18,00  
dill-cucumber | mustard

## MAIN DISHES

"wiener schnitzel" € 27,50  
veal escalope | french fries | lemon | cranberries

'grill buffet Alpenhotel' € 42,00  
various meat and fish specialties as well as vegetable delicacies  
with the matching side dishes and sauces

## DESSERT

profiterole € 14,50  
berries | raspberry sorbet

selection of cheese | chutneys | mustard | bread and baguette € 14,50