



„Chef's Signature Dish“

Smoked **DUCK BREAST**

With warm asparagus salad

✔ Gratinated **GOAT CHEESE**

With asparagus-strawberry salad

✔ Cream Soup of Schrobenuhausen **ASPARAGUS**

With crispy asparagus

✔ Asparagus **CLASSIC**

Hollandaise | Buttered potatoes

Perfectly complemented with:

Slices of saddle of venison

Zander (pike-perch) fillet

Small Wiener Schnitzel (veal)

SPRING ASPARAGUS Pan

Grilled pork medallions | Stuffed pasta |

Asparagus vegetables | Creamy sauce

✔ Asparagus **RAVIOLI**

Asparagus vegetables | Creamy sauce

✔ Asparagus **RISOTTO**

Perfectly complemented with:

U5 King Prawns per piece

Zander (pike-perch) fillet

Grilled **TOMAHAWK-Steak**

From **DUROC** pork (*raw weight approx. 350g*)


Oven-roasted vegetables | Early potatoes | Pepper sauce

Strawberry **TIRAMISU** in a glass

Ladyfingers | Creamy mascarpone | Espresso | Strawberries

COCONUT Crème Brûlée

With strawberry-mint salad



Spring Menu

✓ Cream Soup of Schrobenuhausen **ASPARAGUS**

With crispy asparagus

SPRING ASPARAGUS Pan

Grilled pork medallions | Stuffed pasta | Asparagus vegetables | Cream sauce

COCONUT Crème Brûlée

With strawberry-mint salad

3-COURSE-Menu

or as a **2-COURSE-Menu***

*Choose either a starter or dessert

Real Organic Fruity treat

Fritz-Spritz organic rhubarb spritzer

Rosy times for everyone who loves it refreshing. 0% alcohol and 40% direct juice from organic farming, in a 0.2 l bottle.

Aperitif Suggestion

Rhubarb Spritz

Rhubarb purée | Prosecco | Soda

Rhubarb Spritz non-alcoholic

Rhubarb purée | Monin Bitter non-alcoholic | Soda

The Perfect Pairing

Kapfenstein Sauvignon BLANC

Winery Winkler-Hermaden, Kapfenstein
Vulkanland Steiermark

Meadow herbs | Gooseberry | Passion fruit | Lively acidity | Fine minerality

Falstaff
90

