

Wilde Kräuter Küche

OUR MENU FOR TONIGHT

15th August 2026

Classic



Spicy veal tartare

Tramezzini | vinegar vegetables | teriyaki
Champagne oft the month 0,1 19,5 ACFHGLO



Foamy shellfish soup

Tarragon | sugar snap pea
Rarity – Next Level Edition 0,1 11,5 ACFHGLO
Sommelier edition & rarity



Pan-fried sea bream fillet

Venere rice | watermelon | fennel
Wine of the evening according to offer ACDHGLO



Cheesecake | pomegranate | strawberry

Auslese – Next Level Edition 0,1 11,5 ACGH

Menu price: 85 | menu price for hotel guests: 65
Wine pairing by the sommelier is not included.



CORAVIN
Stop opening, start tasting.

Our wines

Wines that are very rarely available by the glass
5-star* enjoyment is also important to us in the glass.
Thanks to the Coravin system, we offer spectacular
rarities and qualities as open wines.

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Vegetarian



Marinated leaf salad

Pickled carrot | seeds | bread crisps
Champagne oft the month 0,1 19,5 ACFHGLO



Vine – riped tomato essence

Schöberl | vegetable pearls
Rarity - Next Level Edition 0,1 11,5 ACFHGLO
Sommelier edition & rarity



Vegan vegetable curry

Basmati rice | shiitake
Wine of the evening according to offer ACHGLO



Cheesecake | pomegranate | strawberry

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