

GREIL'S GOURMET-MENU

BUFFET

Starters | salad



Cream of carrot soup | giner | coconut



MENU I.

Suckling pig chops | grilled
Fried potatoes | beans | plum sauce

MENU II.

Duck breast | rosated medium
Tomato risotto | glazed tomatoes | orange sauce

MENU III.

Sea bass fillet | fried
Truffle mashed potatoes | leek vegetabels

MENU IV.

Spinach dumplings | brown butter
Ruccola | glazed tomatoes



Creme Brûlée



Cheese | buffet

CHOOSE YOUR MENU

Room number: _____

Menü I. _____ Menü II. _____ Menü III. _____ Menü IV. _____

Sepp Greil or Kitchen-Team will inform
you about any allergenic ingredients in the dishes.

GREIL'S SUNDAY-GALA-MENU

START 07.00 PM

Tuna-Tartare



Cream soup from the yellow peper



Cod Loins | fried Mashed potatoes
Baby spinach leaves | saffron sauce



Saddle of veal | roasted pink | Chanterelle cream sauce
Creamed potatoes | vegetables



Chocolate soufflé | vanilla icecream



Cheese | buffet

WINE ACCOMPANIMENT

*Sepp will recommend the perfect
wine accompaniment including a glass of sparkling wine*

€ 60,00 per person

We would like to join the wine accompaniment

Room Nr. _____ Pers. Anz. _____

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you about any allergenic ingredients in the dishes.

GREIL'S GOURMET-MENU

BUFFET

Starters | salad



Cream of tomato soup | gin



MENU I.

Pork loins | Iberico | roast medium
Onion-mashed potatoes | dried white cabbage | beer sauce

MENU II.

Deer back | fried whole | wild jus
Napkin dumplings | broccoli | red wine cherry

MENU III.

Prowns | grilled | garlic butter | baguette with herbals

MENU IV.

Stuffed tomato | tomato sauce



Fried chocolate praliné | lemon whiskey | sorbet



Cheese | buffet

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