

# Weltfrauentagsbrunch

08.03.2026 | 12 Uhr - 15 Uhr

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## VORSPEISEN

Caesar-Salat mit Grana Padano [A|C|G|M]  
Tomate-Mozzarella mit Basilikumpesto [C|G|H]  
Gebeizter Lachs mit Dillsensauce [D|M|O]  
Perlcouscous-Salat mit Kimchi und Gurke [A|O]  
*Salat- & Antipasti-Buffer mit verschiedenen Dressings*

★★★★★

## SUSHI SHOWSTATION

★★★★★

## SUPPE

Bärlauchschaumsuppe [G|L|O]

★★★★★

## EIERGERICHTE AUS DER KÜCHE

★★★★★

## HAUPTSPEISEN

Rosa gebratener Kalbsrücken in Schwammerlsauce [G|L|O]  
Backhendl in Kürbiskernpanade mit Erdäpfel-Vogelersalat [A|C|G|M]  
Gegrilltes Zanderfilet auf Tomaten-ZucchiniGemüse [D|G]  
Gemüsecurry mit Kichererbsen und Kefir-Limette  
Erdäpfelgratin [G]  
Basmatireis

★★★★★

## SHOWSTATION

Trüffel-Tagliarini aus dem Parmesanlaib [A|C|G|L|O|M]

★★★★★

## DESSERTS

Passionsfruchtmousse im Baumkuchenmantel [A|C|G|H]  
Schokoladenpot [A|C|G]  
Zwetschkenstrudel [A|C|G|H]  
Gebrannte Lemon-Tarte mit Pistazie [A|C|G|H]  
Mohnnudeln mit Zwetschkenröster (warm) [A|C|G]

★★★★★

## KÄSEVARIATION

Jumi-Käse mit Feigensenf und Grissini

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## INKLUDIERTER GETRÄNKE

Kaffee, Tee, Wasser, Bier, Hauswein, Hillinger Sekt, Säfte, Smoothies

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79 € pro Person

# International Women's Day Brunch

March 08, 2026 | 12 PM - 3 PM

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## STARTERS

Caesar salad with Grana Padano [A|C|G|M]  
Tomato-Mozzarella with basil pesto [C|G|H]  
Cured salmon with dill-mustard sauce [D|M|O]  
Pearl couscous salad with kimchi and cucumber [A|O]  
*Salad & antipasti buffet with a variety of dressings*

★★★★★

## SUSHI SHOWSTATION

★★★★★

## SOUP

Wild garlic foam soup [G|L|O]

★★★★★

## EGG DISHES SERVED FROM THE KITCHEN

★★★★★

## MAIN COURSES

Pink roasted veal loin in mushroom sauce [G|L|O]  
Crispy fried chicken in pumpkin seed crust with potato-lamb's lettuce salad [A|C|G|M]  
Grilled pike-perch fillet on tomato-zucchini vegetables [D|G]  
Vegetable curry with chickpeas and kefir-lime  
Potato gratin [G]  
Basmati rice

★★★★★

## SHOWSTATION

Truffle tagliarini from the Parmesan wheel [A|C|G|L|O|M]

★★★★★

## DESSERTS

Passion fruit mousse in a baumkuchen coat [A|C|G|H]  
Chocolate pot [A|C|G]  
Plum strudel [A|C|G|H]  
Caramelised lemon tart with pistachio [A|C|G|H]  
Poppy seed noodles with plum compote (warm) [A|C|G]

★★★★★

## CHEESE SELECTION

from Jumi cheese with fig mustard and grissini

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## INCLUDED BEVERAGES

Coffee, Tea, Water, Beer, Wine, Sparkling Wine, Juices, Smoothies

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€ 79 per person