

Osterbrunch

05.04.2026 | 12 Uhr - 15 Uhr

VORSPEISEN

Caesar-Salat mit Grana Padano [A|C|G|M]
Tomate-Mozzarella mit Basilikumpesto [C|G|H]
Rindercarpaccio mit Trüffelcreme und Rucola [D|G|M|O]
Veganer Backhendl-Salat mit Kernöl und Vogelsalat [A|O]
Salat- & Antipasti-Buffer mit verschiedenen Dressings

★★★★★

LACHS TATAR SHOWSTATION

★★★★★

SUPPE

Bärlauchschaumsuppe mit Croutons [G|L|O]

★★★★★

EIERGERICHTE AUS DER KÜCHE

★★★★★

HAUPTSPEISEN

Schweinefilet im Speckmantel auf Spitzkraut [A|C|G|L|O]
Gegrillte Maishuhnbrust auf Ratatouille-Gemüse [A|C|G|M]
Gegrilltes Barschfilet in Zitronen-Velouté [D|G|M]
Ravioli mit Melanzani und Tomate (vegan) [A]
Rosmarinerdäpfel [G]
Grüner Stangenspargel mit Sauce Hollandaise [C|G|O|M]

★★★★★

SHOWSTATION

Geschmorter Lammschlögel [L|O|M]

★★★★★

DESSERTS

Weißes Schokoladenmousse [C|G|H]
Dunkle Schokoladentarte [A|C|G]
Birnenstrudel [A|C|G|H]
Eierlikör-Tiramisu [A|C|G]
Topfenknödel mit Schokoladensauce (warm) [A|C|G]

★★★★★

KÄSEVARIATION

Jumi-Käse mit Feigensenf und Grissini

INKLUDIERTER GETRÄNKE

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

79 € pro Person

Easter Brunch

April 5, 2026 | 12 PM - 3 PM

STARTERS

Caesar salad with Grana Padano [A|C|G|M]
 Tomato-Mozzarella with basil pesto [C|G|H]
 Beef carpaccio with truffle cream and arugula [D|G|M|O]
 Vegan crispy "chicken" salad with pumpkin seed oil and lamb's lettuce [A|O]
Salad & antipasti buffet with a variety of dressings

★★★★★

SALMON TARTARE SHOWSTATION

★★★★★

SOUP

Wild garlic foam soup with croutons [G|L|O]

★★★★★

EGG DISHES SERVED FROM THE KITCHEN

★★★★★

MAIN COURSES

Pork fillet wrapped in bacon on pointed cabbage [A|C|G|L|O]
 Grilled corn-fed chicken breast on ratatouille vegetables [A|C|G|M]
 Grilled perch fillet in lemon velouté [D|G|M]
 Ravioli with eggplant and tomato (vegan) [A]
 Rosemary potatoes [G]
 Green asparagus with sauce hollandaise [C|G|O|M]

★★★★★

SHOWSTATION

Braised lamb leg [L|O|M]

★★★★★

DESSERTS

White chocolate mousse [C|G|H]
 Dark chocolate tart [A|C|G]
 Pear strudel [A|C|G|H]
 Egg liqueur tiramisu [A|C|G]
 Curd dumplings with chocolate sauce (warm) [A|C|G]

★★★★★

CHEESE SELECTION

from Jumi cheese with fig mustard and grissini

INCLUDED BEVERAGES

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

€ 79 per person