

## Castle menu

Amuse Bouche

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Lamb's lettuce  
with roasted goose liver and truffles vinaigrette

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Cream of yellow pepper soup  
with roasted pikeperch

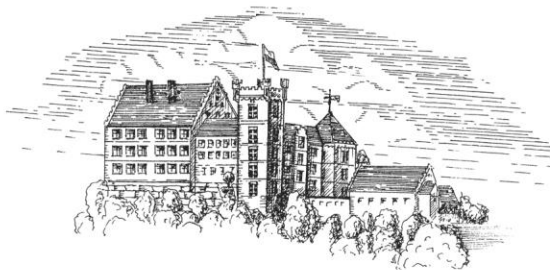
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Beef filet roasted until pink  
with thyme gravy,  
pointed cabbage and potato mousseline

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Lukewarm semolina dumpling  
with stewed prunes and marmorated prune-almond-ice cream

EUR 75,00



## Regional menu

Amuse Bouche

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Venison consommé  
with sliced pistachio pancake

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Veal escalope in a cream sauce  
with savoy cabbage-spätzle and roasted mushrooms

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Three sorts of quince

EUR 46,00