Group Menu

Menu I

Appetizer

Creamy Feta Cheese Salad with Roasted Seeds and Herb Oil

Fresh salad mix, cucumber, tomato, bell pepper, pickled red onion, feta cheese, roasted pumpkin and sunflower seeds, herb oil.

Main Course

Slow-Cooked Pork Tenderloin with Wild Mushroom Sauce

Pork tenderloin, wild mushroom sauce, crispy roasted potatoes, seasonal vegetables.

Dessert

Cheesecake with Berry Compote

Cream cheese cheesecake, berry compote, crispy waffle.

Menu Price

32 € / person

Menu II

Appetizer

Crispy Chicken Salad with Parmesan and Truffle Mayonnaise

Crispy breaded chicken fillet, fresh salad, cherry tomatoes, cucumber, parmesan cheese, pickled onion, truffle mayonnaise.

Main Course

Salmon Fillet with White Wine Sauce

Oven-baked salmon fillet, creamy white wine sauce, mashed potatoes, seasonal vegetables.

Dessert

Dark Chocolate Mousse with Fresh Berries

Light and airy mousse, fresh berries, berry sauce, lightly toasted almond flakes.

Menu Price

35 € / person

Menu III

Main Course

Grilled Chicken Fillet with Herb Sauce

Juicy chicken fillet, roasted potatoes, seasonal vegetables, light herb cream sauce.

Dessert

Vanilla Panna Cotta with Berry Sauce

Silky panna cotta, berry sauce, seasonal berries.

Menu Price

25 € / person

Included in the price: house bread and flavored water.

Group Menu Information

Group menus are available for groups of at least 12 guests. The same menu selection applies to the entire group. Please confirm the number of guests, menu choice, and any special dietary requirements at least 5 days before the reserved date.Changes to dishes on-site are available for an additional charge. Minimum pre-order time is 72 hours. Groups are expected to choose the same dishes for all guests.

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