Salmon

Asparagus | Strawberry | Egg yolk



Red Carabinero

Tomatoes | Black Garlic | Aioli



Pigeon

Yellow Lentils | Chickpeas | Date



Beef prime rib

Potato | Spinach | Red wine shallots



Cherry

Yoghurt | Chocolate | Crumble



Goat cheese

Apricot | Pecans | Thyme



FINE DINING

RESTAURANT

Tuesday, Wednesday, Friday and Saturday. We are happy to welcome you in the Kaminstube from 6.30pm to 8pm.

Menu price 6-course € 140
Menu price 4-course € 100
Special price for hotel guests € 100 or € 70

Drink accompaniment can be booked individually:

Alcoholic 6-course € 65

Non-alcoholic 6-course € 35

We kindly ask you to make a **table reservation** at the reception by 12am of the respective day.

Sancerre Terres Blanches 2016 | Barton&Guestier | Loire



Etna Bianco Alta Mora

2018 | Cusumano | Sizilien



Les Crestes

2017 | Mas Doix | Priorat



Danubis

2012 | Wieninger | Vienna



Banyuls VDN

2014 | Gérard Bertrand | France



Riesling

2017 | Château Ste.Michelle | Washington