



## Table Buffet

Choose each your favourite four starters, side dishes, sauces as well as desserts,  
that match to your chosen main course.

Please note that the table buffet must be ordered until 6 p.m. the prior day.

### Starters

Bread, Vorarlberg farmer's butter, spread, mixed pickles  
*(included in every table buffet)*

Beef Tartar

Beef salad with pumpkin seed oil

Smoked fish

Oysters from Sylt

Roasted prawns

Mountain cheese platter

Burrata & tomato

### Side Dishes

Red Cabbage

Potato dumplings

Roasted Mediterranean vegetables

Roast potatoes

Herb Bramata

Carnaroli risotto with mushrooms

Spicy couscous

Baked potato with sour cream

### Main Course

#### ***for 4 persons***

Roasted farmer's duck

Dry aged tomahawk-steak

Warm smoked Arctic Char as a whole

*(Order 2 days in advance required)*

Loup de Mer in salt crust

#### ***for 2 persons***

Dry aged T-bone steak

Dry aged porc chops

### Sauces

Veal jus

Creamy pepper sauce

Sauce Béarnaise

BBQ Sauce

Guacamole

Garlic sauce

### Dessert

“Buchteln” with vanilla sauce

“Kaiserschmarrn” with stewed plums

Crème Brûlée

Fruit platter

Ice cream & sorbet

Variety of cakes

Curd - nougat dumplings

Mixed cheese platter

Price per person: EUR 115.00