

Dinner menu „Restaurant 1928“

Soups

Boiled beef consommé (L) root vegetables	€ 9
Consommé (A, C, G, L) sliced pancakes	€ 8,50
Tomato cream soup (G, L, O)	€ 8,50

Starters

Variation of beetroot (A, E, L, N) feta / nut	€ 17
Beef fillet Carpaccio (A, G, M) oyster mushrooms / Grana Padano / Salsa Verde	€ 26
Scallop (D, A, E, O, N, R) duo of carrot / orange / coriander	€ 26
Salmon tartar (G, A, N) cucumber / lemon	€ 17
Flambéed Ehrwalder goat cheese (A, C, G, O) Tyrolean apple / nut brittle	€ 17
Salads & antipasti from the buffet	€ 8

Main courses

Braised lamb shoulder (G, L, O) leek / black garlic	€ 34
Organic fillet of beef from the Gori Hof (G, M, L, O) Rosemary potatoes / Brussel sprouts / winter truffle	€ 49
Veal escalope “Vienna Style” (A, C, G) parsley potatoes or French fries	€ 32
Creamy veal goulash (A, C, G, O, L) butter spaetzle	€ 29
Halibut (B, O, G) crustaceans / pointed cabbage / purple potatoes	€ 30
Local brook trout (A, D, G, L, O) vegetable sauté / white wine sauce	€ 27
Fried noodles (A, F, N, E) Asian vegetables / sesame / tofu	€ 20
Tyrolian ravioli (A, C, G, O) leaf spinach / tomato / Parmesan	€ 22

Desserts

Plum crumble (O, A, G, C) tonka bean ice cream	€ 16
Vanilla ice cream (C, G) caramelized almonds / caramel sauce	€ 8
Sorbet & ice cream per scoop (C, G) (different flavours)	€ 2
Exquisite cheese assortment	€ 10

Our Classics

(from 2 Persons)

Chateaubriand (C, G, L, O) € 52 p. P.

Small potatoes / grilled vegetables

Chateaubriand is a double steak from the middle of the fillet of beef. The dish was created by the namesake's personal chef, Montmireil, for the Vicomte François-René de Chateaubriand and for Sir Russell Retallick.

Crêpe Suzette (A, C, G, O) € 17 p. P.

flambé at the table

The origin of the dish and its name is disputed. One claim is that it was created from a mistake made by the cook apprentice Henri Charpentier in 1869 at the Maître at Monte Carlo's Café de Paris. He was preparing a dessert for the Prince of Wales, whose guests included a beautiful French girl named Suzette. The sauce was catching fire, Charpentier tried them with the Crêpes and served them the excited Prince of Wales.

