

# „Restaurant 1928“

## Diner Menu

**Carrot-ginger soup € 8**  
saté skewer

**Consommé € 7**  
sliced pancakes

**Tomato cream soup € 7**

**Parmesan mousse € 16**  
fig / port wine

**Beef fillet Carpaccio € 25**  
king oyster mushrooms / Pecorino / Salsa Verde

**Grilled scallop € 24**  
oat / carrot / Iberico bacon

**Assorted salads and antipasti from the buffet € 8**

**Flank steak € 32**  
Bell pepper / carrot / mango

**Fjord salmon € 28**  
borlotti bean / courgette

**Tyrolean noodles € 19**  
Pattypan squash / mushrooms / Belper Knolle

**Organic beef filet steak € 45**  
La Ratte potatoes / rosemary / Brussel sprouts  
red bell pepper / rose hip / winter truffle

**Veal escalope “Vienna Style” € 29**  
small potatoes / colourful vegetables

**Salmon trout € 26**  
vegetable sauté / white wine sauce

**Speculaas € 16**  
Tyrolean apple / mascarpone

**Raspberry smoothie € 8**  
organic goat cream ice cream

**Dessert of “Stanzer” plum € 18**  
sour cream / port

**Exquisite cheese assortment € 10**

## **Our Classics**

(from 2 Persons)

### **Chateaubriand € 50 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 € 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.*

