

# „Restaurant 1928“

## Diner Menu

**Cream soup of courgette** € 8  
bacon chip

**Consommé** € 7  
sliced pancakes

**Tomato cream soup** € 7

**Feta cheese baked in filo pastry** € 17  
walnut / honey

**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

**Black feather chicken** € 32  
tomato bulgur / olive

**Ikarimi salmon** € 28  
potato salad / pomegranate

**Mediterranean pasta** € 19  
shrimps / roquette

**Organic fillet of beef** € 45  
Jerusalem artichoke puree / grilled vegetables / summer truffle

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

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

**Dark chocolate** € 16  
raspberry / hazelnut

**Bee magic** € 8  
vanilla ice cream / berries / bee pollen

**Dessert of strawberry** € 18  
cheesecake / vanilla / basil

**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.*

## **Seasonal mushroom menu**

**Cream soup of porcini mushrooms € 9**

**Warm mushroom salad € 20**  
Lechlüftle / quail egg / datterini

**Chanterelles in creamy sauce € 20**  
bread dumplings

**Veal steak € 37**  
creamy taglioline / chanterelles / cherry tomato