

Day offer

8 AM – 11 PM

An enticing starter

- Smoked trout, pickled fennel, horseradish sponge, herb oil ^{1|2|3|4} € 15.00
- Dried beef tongue, pickled shallot, wholegrain mustard, apple gel ^{7|8} € 15.00
- Beef tartare, pumpkin seed oil mayonnaise, sponge ^{1|2|3|7|8} € 15.00

The essential soup

- Chef's soup ^{1|2|3|7} € 5.90

Main dishes to continue

- Beef fillet, coleslaw salad, roasted potatoes with sour cream ^{1|2|3|7|8} € 32.00
- Linguini with prawns, roasted tomatoes and ricotta ^{1|2|3|4|5|7} € 19.00
- Fregola with octopus, saffron and pickled pumpkin ^{1|2|3|4|6|7} € 23.00
- Beef cheeks with cranberries, potato purée, roasted parsnip ^{1|2|3|7|8} € 25.00
- Mangalica pork fillet with prunes, potato terrine, Brussels sprouts, young carrot purée ^{1|2|3|7|8} € 28.00
- Ribeye steak with potatoes and vegetables ^{7|8} € 32.00

The classics

- Seafood duet for two € 59.00
sea bass and sea bream fillets, scampi, calamari, mussels, potatoes with vegetables ^{1|4|5|6|7}
- Meat duet for two € 59.00
roasted ribs, chicken wings, BBQ sauce, beef flank, fried chicken fillet, fried onion rings, French fries, coleslaw salad ^{1|2|3|7}
- Viennese veal schnitzel, homemade French fries ^{1|2|3|7|8} € 23.00

Desserts

- Apple strudel, vanilla sauce, ice cream ^{1|2|3} € 8.90
- Brownie, salted caramel, ruby namelaka, ice cream ^{1|2|3} € 8.90

Call the hotel reception to place your order: 5500.

Food and drink orders are subject to a € 5 room service surcharge.

*Contains allergens: 1 gluten | 2 eggs | 3 milk and milk products | 4 fish | 5 crustaceans | 6 mollusks
7 leafy celery | 8 mustard seeds | 9 peanuts | 10 walnuts | 11 pistachio*

*The prices are in euro. VAT is included in the prices.
The price list is valid from 27 February 2026.*