



SOMMER RESTAURANT

Starters

Langoustine

Watermelon | Quinoa |
Salt marsh herbs
26,00

Mackerel

Peppers | Apple | Kefir
20,50

Summer salad from local fields

Balsamic | Tomato | Cucumber |
Burrata | Basil
18,50

Balsamic | Tomato | Cucumber |
Fried Fillet dices | Basil
24,50

Soups

Poultry Consommé

Pulled leg | Mushrooms |
Spring onion
12,50

Minestrone

Vegetables | Cannellini Beans | Basil
10,50

Main

Truffled Linguine

Zucchini | Tomato |
Summer truffle
29,50

Ravioli with Spinach and Ricotta

Pickled Vegetables | Scamorza |
Fennel
19,50

Monkfish

Radish | Edamame |
Kimchi Beurre Blanc
37,00

Pork belly bulgogi style

from the butcher Müller
Lotus root | Dim Sum | Vadouvan
34,00

Parkhotel-Classic

Hommage to Gerhard Völm

Pan fried Scampi for two
Olives | Capers | Garlic | Cherry
tomatoes | Zucchini | Herbs |
Potato slices | roasted Baguette |
Leaf salad | Dips
65,00

From our Grill

Flamed Sea Bream

35,00

Fillet of Beef Grain Fed

49,00

Flank steak

42,00

Rack of Lamb

38,00

Grilled leg of Kikok Chicken

32,00

Additionally we serve

Potato | Mushrooms | Green Herbs

Dessert

Japanese Spaghetti ice cream

Salted plum | Sesame | Strawberry
10,50

Peach

Yuzu | Almond | Wood Sorrel
10,50