



SIGNATURE MENU

Raffinesse Dinner

where culinary art meets the creativity of our 'guest whisperers'

Our kitchen team would like to treat you to an exclusive culinary experience with our signature menu.

Regional products are prepared with great skill, attention to detail and creative finesse – products sourced from the valley and the surrounding region, which proudly showcases its local origins on the plate.

MENU

5-course € 120

5-course vegetarian € 105

SURCHARGE FOR HOTEL GUESTS

5-course € 55

5-course vegetarian € 45

You can enjoy this menu if you book by the day before.

SIGNATURE MENU

Jerusalem artichoke

nori | caviar

Classic Cuvee | Nyetimber | West Chiltington | Sussex

MILLE BOLLE Sparkling *

Balfego Tuna

black salsify | swiss stone pine | dashi

2022 Weißburgunder Smaragd Wösendorfer | Winery Jamek | Joching Wachau

GOLDEN SUMMIT | Beefeater Gin 0,0 % | mango | grapefruit-bergamot | tonic *

Tomato consommé

crayfish | buddha's hand

Sautéed veal sweetbreads

chanterelles | apple

2020 Bourgogne Blanc Les Sétilles | Olivier Leflaive | Puligny-Montrachet | Côte de Beaune

SONNENTAL | Rebell's Amaretti | peach | apple | mint | lime *

Apricot-sweet cherry-ice cream

yuzu

Grossarl beef

lovage mousseline | carrot | porcini mushrooms

2021 Bela Rex (CS | ME) | Winery Gesellmann | Deutschkreutz | Mittelburgenland

Pinot Noir Reserve | Winery Leitz | Rüdesheim am Rhein | Rheingau *

Blackberry

buttermilk | dandelion honey

2023 Ice wine | Winery Ernst Triebaumer | Rust

VELVET EMBER | Rebell's Dark Cane | buttermilk | cranberry

A sweet finish

Wine pairing €60

*Non-alcoholic wine & mocktail pairing €35

VEGETARIAN SIGNATURE MENU

Jerusalem artichoke

Nori

Classic Cuvee | Nyetimber | West Chiltington | Sussex

MILLE BOLLE Sparkling *

Black salsify

swiss stone pine | dashi

2022 Weißburgunder Smaragd Wösendorfer | Winery Jamek | Joching Wachau

GOLDEN SUMMIT | Beefeater Gin 0,0 % | mango | grapefruit-bergamot | tonic *

Tomato consommé

basil | buddha's hand

Celery cooked on salt

chanterelles | apple

2020 Bourgogne Blanc Les Sétilles | Olivier Leflaive | Puligny-Montrachet | Côte de Beaune

SONNENTAL | Rebell's Amaretti | peach | apple | mint | lime *

Apricot-sweet cherry-ice cream

yuzu

Carrot

lovage mousseline | porcini mushrooms

2021 Bela Rex (CS | ME) | Winery Gesellmann | Deutschkreutz | Mittelburgenland

Pinot Noir Reserve | Winery Leitz | Rüdesheim am Rhein | Rheingau *

Blackberry

buttermilk | dandelion honey

2023 Ice wine | Winery Ernst Triebaumer | Rust

VELVET EMBER | Rebell's Dark Cane | buttermilk | cranberry

A sweet finish

Wine pairing €60

*Non-alcoholic wine & mocktail pairing €35