



## *Vitalpina Menu*

### *International specialities*

Clear basil soup with beef carpaccio  
and bread croutons

Potato cannelloni with deer ragout,  
green miniasparagi and braised tomato

Piccata of the calf in the punch cover with white wine jus on  
courgette trifolati and roasted potato fissures

After Eight - parfait with nougat sauce,  
small spoon sponges and mint

### *Antipasti and drinks*

Baked sausage „gnocchi“ on „Iceberg“ salad julienne,  
cucumber carpaccio and chives vinaigrette

Tartar of calf with „Frisee“ salad,  
toast bread and egg vinaigrette

Refreshing forest fruits buttermilk kcal 51

### *Soups and first dishes*

Clear beef consomme with herb pancakes  
and poached quails egg

Chives cream soup with parmesan bread  
and cream bonnet

Home made red Tagliolini pasta with cream sauce,  
grilled miniaubergine and cream cheese praliné

Potato cam with molten tomatoes, rucola  
and smoked cream cheese

Parsley risotto with smoked goose breast, poached cherry  
tomatoes and garden cress



### *Main dishes*

Feuilletè of the turkey with chanterelle jus  
on carrots and roasted William's potatoes

Rose roasted deer fillet with leek crust  
and juniper jus on stewed red cabbage  
and roasted little potato sheets

Roasted salmon trouts fillet with dill sauce  
on sheet spinach and Basmati rice

Rose roasted medallion of the young pig  
with cherry jus, sauerkraut and little potato bag

Boiled beef with mustard jus  
on leek vegetables and cooked potatoes

Green asparagus au gratin with parmesan,  
tomatoes and peanut oil kcal 488

### *Dessert*

Lemons mousse tartlets in the tree cake coat  
with marinated strawberries and mint

Nougat - semolina dumpling  
on peach coullis and almond parfait

Roasted brie with baguette,  
marinated grapefruit fillets and fig mustard

Refreshing strawberry sorbet

Refreshing sorbet of the garden fruit