

Menu of the day

Saturday, the 14th of June 2025



Roasted lamb loin | French
potato terrine | chanterelles

Homemade Grissini
and herb-butter

Alternative

Fresh salads and bread
from the buffet

Stock fish in its cooking oil |
tomato-cherry-chutney |
peanut | cucumber



Alternative

Tuna Cruditée | vegetables
with lime | Gin Tonic

Roasted tofu | perfumed rice |
curry sauce | roasted banana



Alternative

Fava bean foam soup | fried
sweetbread | candied lemon

Cheese selection
from our mobile station



Lukewarm, smoked linguine
noodles | sea food |
almonds | basil

Two chocolate-cake |
coffee | caramel

Alternative

Alternative

Ravioli | stuffed with quail |
pecorino sheep cheese foam |
marinated egg yolk | bacon

Bretony cake | peach | ginger



Markus and the whole Alpin Garden staff
wishes you a good evening



Glass of wine:

Pinot bianco - Castel Salegg
Euro 7,00

Rosé - Castel Salegg
Euro 6,00

Sauvignon - Castel Salegg
Euro 7,00

Chardonnay - Schreckbichl
Euro 7,00

Pinot grigio - Schreckbichl
Euro 7,00



Pinot Nero - Zemmer
Euro 8,00

Lagrein - Zemmer
Euro 8,00

Bruciato - Antinori Toscana
Euro 8,00



Sweet dessert wine:

Passito Terminus - Termeno
Euro 12,00

Moscato - Astoria
Euro 5,00