

Grill Experience in the Rauchkuchl

Colourful salads with dressings,
“Anti Pasti” starter variation and contiments from the buffet

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Tomato soup with fresh basil, croutons and cream

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From the grill:

Irish tomahawk steaks, corn-fed chicken,
“Saltim Bocca”, pork neck and belly, lamb saddle steaks,
different roasted sausages, garlic prawns, beef burger

Rosmary potatoes, halloumi cheese, Mediterranean vegetables,
oasted chanterelles, bruschetta with tomato salsa,
grilled champignons

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Various dips, salsa, aioli, fresh pastries,
herb butter, garlic baguette

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Chocolate mousse served two ways with cherries,
mango cream with coconut,
passion fruit panna cotta and spoon tiramisu

*Price EUR 40,- per person
surcharge to seminar full board EUR 23,- per person*

Also possible in rainy weather!



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*Valid until December 2022. Price excl. VAT.
Meals can vary depending on the season, desired menu sequence only possible by prior arrangement,
at least two weeks in advance. Errors and changes accepted!*