

€ 70,00 PRO PERSON

KULINARIUM | BURG
HEINFELS

EMOTIONAL DINNER 5 GÄNGE

Antikes Brot, Frischkäse und Kräuter (AG)

Freiland Huhn, Pfifferlinge und Bioei (CG)

Sommerliche Gemüsesuppe, Berglinsen

Vollkornnudeln, Hofragout, Sonnenblumenkerne (ALH)

“Villgrater Lamm”, Sellerieknollen Püree, Bittergemüse (CL)

Angebratene Marillen und Zimt, Sauerkirschen und Vanille (ACGH)

Pane antico, formaggio fresco ed erbe (AG)

Pollo, finferli e uovo (CG)

Minestrone estivo, lenticchie di montagna

Gnocchetti integrali, ragù di cortile, semi di girasole (ALH)

Agnello della Valle “Villgraten”, puré di sedano rapa, verdure verdi amare (CL)

Albicocche arrostate e cannella, marasche e vaniglia (ACGH)

Old style bread, cream cheese and herbs (AG)

Chicken, chanterelles and organic egg (CG)

Summer vegetable soup, mountain lentils

Whole grain pasta, farm ragout, sunflower seeds (ALH)

"Villgrater Lamb", celeriac purée, bitter greens (CL)

Pan-roasted apricots and cinnamon, sour cherries and vanilla (ACGH)