

UNSER HEUTIGES ABENDMENÜ

16. August 2026

Beef Tatar vom heimischen Bio-Rinderfilet

Tramezzini | Essiggemüse | Butter

CFGAMLO

oder

Pilz-Gemüse-Tatar

Tramezzini | Essiggemüse | Butter

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Fenchel - Karottencremesuppe

Kräuterpolster

Cordon Bleu vom heimischen Bio-Schwein

Kartoffelsalat | Preiselbeere

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oder

Hausgemachte Rübengnocchi

Spinat | Schafsfrischkäse | Sellerie | Birne

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Karottenkuchen | Mascarpone | Nektarine

ACFGH

Menüpreis für unsere Hausgäste: 59

Menüpreis für unsere Restaurantgäste: 75



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OUR TODAY'S DINNER MENU

August 16th 2026

Beef tartare from local organic beef

Tramezzini | pickled vegetables | butter

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or

Mushroom vegetable tartare

Tramezzini | pickled vegetables | butter

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Fennel and carrot cream soup

Herb garnish

Cordon bleu from local organic pork

Potato salad | cranberry

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or

Homemade beet gnocchi

Spinach | fresh sheep's milk cheese | celery pear

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Carrot cake | mascarpone | nectarine

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Menu price for our hotel guests: 59

Menu price for our restaurant guests: 75



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