
180°

RESTAURANT - SHOP - KONDITOREI

„Berge in Flammen“ am 24. Juni 2023
Flying Food MARKT | BUFFET | FOOD CORNER

Vorspeisen

Bergamotte-Gazpacho | gegrillte Wodka-Wassermelone
Geräucherte Entenbrust | Cous-Cous Salat | Granatapfel | Mangovinaigrette
Gebeizter Kaffelachs | Kren-Panna Cotta | Erbsenkresse
Caprese neu interpretiert
Tiroler Sushi vom Kalbsbackenragout | Waldpilze | Bergkräuteröl
Veganer Bärlauch-Hummus | Eingelegte Spargelspitzen | Schwarzbrotchips

Hauptgänge

American Style Food Corner

Roastbeef | Cajun Landhendl | Schweinefilet mit BBQ Aromen
Rosmarin Baked Potatoes | Ofengemüse | Cole Slaw
Hausgemachte Dips | Kräuterbutter | BBQ-Jus

Pasta Food Corner

Trüffelravioli | Trüffelschaum | Pinienkerne | Parmesan
Lasagne a la Bolognese
Äpler Magronen (Das Original aus der Schweiz) | Apfelmus

Asia Food Corner

Hausgemachte Sweet and Sower Sauce | Garnelen | Paprika | Ananas
Gelbes Sansibar Curry | Wokgemüse | Erdnüsse
Chicken Tiki Masala | Crème fraîche
Kokos-Limettenreis

Dessertbuffet

Geschichtetes von der Tonkabohne, Erdbeeren und Holunder
Verschiedene Fruchtstrudel
Macarons und Pralinen aus unserer 180° Vitrine
Topfenpalatschinken | Waldbeerenragout
American Cheesecake
Verschiedene Sorbets und Eis

€ 79,00 pro Person inclusive Willkommensgetränk

„Mountains in Flame“ on 24. Of June 2023

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First Courses

Bergamot-Gazpacho | grilled Wodka-Watermelon
Smoked duck breast Cous-Cous Salad | pomegranate | Mango-vinaigrette
Graved salmon | coffee aroma | Horseradish-Panna Cotta | green peas cress
Caprese in a new style
Tyrolean Sushi from veal cheeks | forest mushrooms | Mountain herbs oil
Vegan Wild garlic-Hummus | Pickled asparagus | Black bread chips

Main Courses

American Style Food Corner

Roastbeef | Cajun Chicken breast | Pork fillet with BBQ aroma
Rosmary Baked Potatoes | Oven vegetable | Cole Slaw
Homemade Dips | herbs butter | BBQ-Jus

Pasta Food Corner

Truffled ravioli | Truffled foam | pine nuts Parmesan
Lasagne a la Bolognese
"Äpler Magronen" (Special dish from Switzerland) | Appel puree

Asia Food Corner

Homemade Sweet and Sower Sauce | prawns | Red pepper | pineapple
Yellow Sansibar Curry | Wok-vegetable | roasted peanuts
Chicken Tiki Masala | Crème fraiche
Coconut-lime rice

Dessert buffet

Layered by tonka bean, strawberries and elderflower
Different fruit „strudel“
Macarons and pralines from our 180° showcase
White cheese "Palatschinken" | wild berries ragout
American Cheesecake
Different Sorbets and ice cream

€ 79,00 per person incl. Wellcome drink