If you have any food intolerances, please don’t hesitate to talk to our service sta!.

Cream of Traminer rice
beetroot dumplings, black tru"le caviar

Salt-crusted matured celeriac
Salsify filling, tonka bean espuma

Essence of freshwater fish
vegetables, fennel leaf oil

Praline of organic potato
Champagne cream, cured egg yolk, white tru"le
Organic carrot sorbet
Orange and hay gin granita

Pink roasted beef fillet
Vanilla tobacco jus, vitelotte, chinese artichoke

— or —

Steak of organic kin oyster mushroom
Low salt miso, vitelotte, chinese artichoke

Sweet delights of honey
Mandarin-honey tart, honey praline,
almond sorbet, ricotta-honey dumpling

vegetarian vegan

A new year with the monastery kitchen
The New Year's Eve dinner starts at 8 pm and ends shortly before midnight
in order to be on time for the festive turn of the year at Domplatz.

The main course can be chosen at the table.

€ 153 per person (drinks extra)