



"Advent 2011"

Starters & Vegetarian

Starter 1

Mille feu of smoked goose breast and marjoram-apple-compote with balsamic ice cream and lamb's lettuce with walnuts and pears dressing

€ 11,90



Starter 2

Corn salad with candied ginger, roasted pears and blue cheese

€ 9,50



Starter 3

Chestnut soup refined with oil of white truffle

€ 7,20



Starter 4

Canapés of pumpernickel and fresh goat cheese in cream soup of apples and red cabbage

€ 6.90

Vegetarian

Baked polenta-cheese-rolls with apple-onion-sauce on chili-crostin and wild herb salad

€ 14,50

With Appenzeller cheese and walnuts baked chicory with butter potatoes and salad with honey-herb-vinaigrette

€ 13,50

Adventsmenues



PARK HOTEL
BAD SALZIG

Main courses

Rump steak of Argentinian beef
with baked apple sauce, fried potatoes
and salad

€ 19,80

Nantaiser duck with reduction of hot wine punch
with green beans, pears, cinnamon and star anise
and dumplings in a napkin

€ 20,50

Braised Oats fed goose on sauce of chequer tree
with brussels sprouts and
potato dumplings stuffed with chestnuts

€ 21,50

Roasted filet of hake
with mashed potatoes and parsley root
in orange sauce
and mixed salads of the season
in yogurt dressing

€ 17,40

Slices of caused lobster tail
with Thai basil, Asian vegetables and coconut milk
served in the carcass with fragrant rice

€ 25,60



PARK HOTEL
BAD SALZIG

Dessert

Parfait of dark chocolate mousse and gingerbread
to warm cinnamon plums

€ 7,80

Homemade ice cream of baked apple
with a crescent of the Madagascar vanilla
and honey-sour cream

€ 6,90



PARK HOTEL
BAD SALZIG