

Vegetarian & Pasta

Mediterranean Vegetable Garden / VK beef tomato eggplant artichoke lemon thyme	42
Fagottini ricotta spinach almond blackcurrant sage	32
Tagliolini “alla Limone” green asparagus vache rouge parmesan garlic cress	38
Organic Egg “Oberlecher Green Sauce” potato sour cream garden herbs	32
Juhu Beef "alla Bolognia" potato gnocchi pecorino rosemary	38

Fish

N25 caviar - Oscietra wheat brioche organic egg sour cream chives parsley	upon request
Char / VK wild mushrooms kohlrabi alpine chives	48
Whole pan-fried trout ‘Müllerin Art’ potatoes parsley young spinach garlic and almond butter	48

Meat

Cult-beef Burger bacon jam onion mountain cheese romaine lettuce chips	36
Wiener Schnitzel clarified butter organic egg wheat breadcrumbs parsley potatoes	44
Nessler’s Duck / VK korma oyster mushrooms bimi vietnamese coriander	46
XO Beef Cheek olive mashed potatoes green asparagus cherry tomato chervil	44
Innards ragout from the Hansler Kalb bread dumplings gherkin chervil	36

Meals for 2 persons

waiting time of **at least 40 minutes** in some cases | or by advance booking!
orders can be placed until 2:30 p.m.

Dover sole potato and brown butter purée caramelised fennel caper butter chives	135
Tomahawk steak baked potato wild broccoli béarnaise sauce shallot jus	190
Kaiserschmarrn wheat flour organic egg stewed plums apple puree	34

Dessert

Peach / VK curd cheese almond lemon verbena	21
Apple strudel wheat strudel dough hazelnut vanilla sauce	10
Sacher Torte whipped cream	10
Daily selection of cakes and tarts from our patisserie	10 15

Starters

Romaine lettuce hearts and lamb's lettuce / VK duck ham pickled vegetables roasted walnuts rock chives	26
Buffalo mozzarella from Büffel Bill chanterelle peach thai basil	24
Marinated salmon trout / VK strawberry green asparagus whey chervil	26
Beef tartare wheat toast butter egg yolk chives Belper Knolle cheese camelina oil	38

A warm welcome to Burg Vital Resort

Enjoy a few carefree hours with us accompanied by excellent culinary artistry and outstanding wines. With the two culinary lines our kitchen team interprets 'vitalCOOKING' and 'Simply enjoy' Local and international cuisine with a new twist.

We serve the dishes on this menu from 12 p.m. to 3 p.m.

As a member of the 1 st club de la Sommellerie, we are particularly committed to wine care. We are happy to advise you on corresponding wines from the wine list as well as from our award-winning and well-stocked wine cellar



Soup

Creamy Wild Meadow Herb Soup / VK buckwheat pine nuts felsina olive oil	19
Tomato consommé almond feta black olive basil	28
Beef consommé garnish according to daily offer	18

