

Dinner for two

FREITAG, 11. SEPTEMBER 2026 - 45 € PRO PERSON
INKLUSIVE 1/2 FLASCHE WEIN

VORSPEISE / STARTER

„Chemnitzer Hof“-Tapas | mediterranes Gemüse |
gebackener Manchego (Gw, Ei, L) | Olive | Räuchermandel
“Chemnitzer Hof” Tapas | Mediterranean Vegetables |
Baked Manchego (Gw, Ei, L) | Olive | Smoked Almond

SUPPE / SOUP

Geeiste Tomaten-Papaya-Suppe (Se, L) | Staudensellerie | Curryhühnchen
Chilled Tomato & Papaya Soup (Se, L) | Celery | Curried Chicken

HAUPTGANG / MAIN COURSE

Rinderbrust BBQ-Style (Se) | Whisky-Hollandaise (Ei, L) |
Süßkartoffelcreme (L, Se) | auf Salz gegartes Gemüse
BBQ-Style Beef Brisket (Se) | Whisky Hollandaise (Ei, L) |
Sweet Potato Purée (L, Se) | Salt-Baked Vegetables

ODER / OR

Dorade Royal | Thymianschaum (L, Se) | grüner Spargel |
Paprikarisotto (L, Se) | Zitrusfrüchte
Gilthead Sea Bream | Thyme Foam (L, Se) | Green Asparagus | Bell
Pepper Risotto (L, Se) | Citrus Fruits

NACHSPEISE / DESSERT

Warmer Matcha-Brownie (Gw, Ei, L) | Mango-Passionsfrucht-Ragout |
Joghurteis (L)
Warm Matcha Brownie (Gw, Ei, L) | Mango & Passion Fruit Ragout |
Yoghurt Ice Cream (L)

