



# MENU CARD

## COOKING SESSIONS

21/04/26



**Wild garlic cheese spätzle**  
with cucumber-bell pepper-avocado salad  
and honey-mustard dressing

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**Marinated rhubarb**  
with crème pâtissière and almonds

19/05/26



**Cauliflower**  
with egg, potatoes, cheese sauce,  
and toasted breadcrumbs

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**Elderflower fritters**  
with caramel sauce and cinnamon sugar



23/06/26



**Grilled bell peppers**

stuffed with bulgur, lukewarm  
potato-radish salad, and white bean sauce

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**Blueberry muffin**

with pear-mint tartare

14/07/26



**Grilled beef rump steak**

with baked potato, arugula quark,  
and green bean medleys

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**Mille-feuille**

filled with gooseberry compote and cream

22/09/26



**Handmade gnocchi**

with tomato salsa and roasted eggplant

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**Coconut quinoa pudding**

with seasonal berries