

  
**MÖVENPICK**<sup>®</sup>  
So kann Eis sein

Surprisingly  
different...

EIS  
CREATION  
*des Jahres*

BLUEBERRY  
CREAM



[www.moevenpick-eis.de](http://www.moevenpick-eis.de)

Name:

Table no.:

Interval:

**STEIGENBERGER**  
**FESTSPIELRESTAURATION**  
BAYREUTH



**MENU**

DER FLIEGENDE HOLLÄNDER & RHEINGOLD  
WAGNER FESTIVAL BAYREUTH 2015

## ICE-CREAM

€

- |   |                          |  |       |                          |
|---|--------------------------|--|-------|--------------------------|
| <input type="checkbox"/>  | <input type="checkbox"/> | Vanilla and Berries                          | 12.50 | <input type="checkbox"/> |
| <small>ice-cream sundae with Tahiti-vanilla ice-cream, fresh berries and whipped cream, garnished with old balsamic vinegar and long pepper</small> |                          |  |       |                          |
| <input type="checkbox"/>  | <input type="checkbox"/> | Chocolate and Nut                            | 12.50 | <input type="checkbox"/> |
| <small>ice-cream sundae with chocolate crisp ice-cream and Vivani Fairtrade chocolate coating with caramelised macadamia nut and mango foam</small> |                          |  |       |                          |
| <input type="checkbox"/>  | <input type="checkbox"/> | Iced coffee with freshly whipped cream       | 7.50  | <input type="checkbox"/> |
| <input type="checkbox"/>  | <input type="checkbox"/> | Iced chocolate of Vivani Fairtrade chocolate | 7.50  | <input type="checkbox"/> |

## CAKES

- |                          |                          |  |      |                          |
|--------------------------|--------------------------|--|------|--------------------------|
| <input type="checkbox"/> | <input type="checkbox"/> | apricot cheesecake, plum, Swedish almond cake, cake of the day | 6.50 | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | additional portion of whipped cream                            | 2.-- | <input type="checkbox"/> |

## GÂTEAUX

- |                          |                          |  |      |                          |
|--------------------------|--------------------------|--|------|--------------------------|
| <input type="checkbox"/> | <input type="checkbox"/> | mango-yoghurt, latte macchiato, hazelnut praline, gâteaux of the day | 7.-- | <input type="checkbox"/> |
|--------------------------|--------------------------|--|------|--------------------------|

## COFFEE AND TEA SPECIALITIES

- |                          |                          |  |      |                          |
|--------------------------|--------------------------|--|------|--------------------------|
| <input type="checkbox"/> | <input type="checkbox"/> | espresso   | 3.30 | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | cappuccino   | 4.80 | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | coffee with milk   | 4.50 | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | latte macchiato  | 5.-- | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | portion of coffee/portion of coffee, decaffeinated                   | 6.50 | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | portion of tea (Earl Grey, Darjeeling, green tea, mint tea, Rooibos) | 6.50 | <input type="checkbox"/> |

## STARTERS

- |   |                          |  |       |                          |
|---|--------------------------|--|-------|--------------------------|
| <input type="checkbox"/>  | <input type="checkbox"/> | Marinated Summer Vegetables; young Carrots, yellow tomatoes and fennel | 27.-- | <input type="checkbox"/> |
| <small>served with air-dried ham of Franconian highland beef or vegetarian-style with baked blue cheese</small>   |                          |  |       |                          |
| <input type="checkbox"/>  | <input type="checkbox"/> | Carpaccio of Brook Trout and Craw Fish with Green Asparagus            | 27.-- | <input type="checkbox"/> |
| <small>seasoned with lemon balm emulsion, fermented Sichuan pepper and hazelnut oil</small>   |                          |  |       |                          |
| <input type="checkbox"/>  | <input type="checkbox"/> | Little Rolls of Organic Saddle of Veal and Fried Tuna                  | 27.-- | <input type="checkbox"/> |
| <small>little rolls of pink saddle of veal served on a mayonnaise of nettles and sautéed cubes of Yellowfin-tuna with dried capers</small>  |                          |  |       |                          |
| <input type="checkbox"/>  | <input type="checkbox"/> | Lobster Helgoland-Style  | 36.-- | <input type="checkbox"/> |
| <small>fine lobster mousse on layer cake with tomato jelly, medallion of lobster tail with candied kumquats and chili, fried steak tartare with quail egg and rock salt flowers</small>     |                          |  |       |                          |
| <input type="checkbox"/>  | <input type="checkbox"/> | Selection of Starters Bayreuth-Style 2015                              | 36.-- | <input type="checkbox"/> |
| <small>little rolls of organic saddle of veal and fried tuna, fine lobster mousse on layered cake with tomato jelly, marinated summer vegetables and air-dried ham of highland beef</small> |                          |  |       |                          |

Your selection of beverages before the opera

## SOUPS

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- |   |                          |                                       |       |                          |
|---|--------------------------|---------------------------------------|-------|--------------------------|
| <input type="checkbox"/>  | <input type="checkbox"/> | Thickened Shrimp Soup                 | 14.-- | <input type="checkbox"/> |
| <small>with sugar pea-basil foam and a satay of baked cockles</small>                                   |                          |                                       |       |                          |
| <input type="checkbox"/>  | <input type="checkbox"/> | Small Pastas Filled with Chanterelles | 14.-- | <input type="checkbox"/> |
| <small>in an essence of summer tomatoes and oxtail, seasoned with smoked garlic and fennel seed</small> |                          |                                       |       |                          |

## MAIN COURSES

- |   |                          |   |       |                          |
|---|--------------------------|---|-------|--------------------------|
| <input type="checkbox"/>  | <input type="checkbox"/> | Tranche of Catfish cooked in an elderflower and camomile stock                          | 35.-- | <input type="checkbox"/> |
| <small>on green vegetables with asparagus, mange tout, leek and baby potatoes, garnished with crayfish foam</small>                     |                          |   |       |                          |
| <input type="checkbox"/>  | <input type="checkbox"/> | Roast Free Range Chicken  | 35.-- | <input type="checkbox"/> |
| <small>filled with a wild herb cheese and sun-dried tomatoes, served on black carrots, completed with cubes of roasted cornmeal</small> |                          |   |       |                          |
| <input type="checkbox"/>  | <input type="checkbox"/> | Lobster and Veal  | 39.-- | <input type="checkbox"/> |
| <small>fried lobster claw and pink veal medallion on chard, black mustard and quinoa (Inca rice)</small>                                |                          |   |       |                          |
| <input type="checkbox"/>  | <input type="checkbox"/> | Beef Tenderloin from the Highlands of the Franconian Forest and cured in a Salt Chamber | 39.-- | <input type="checkbox"/> |
| <small>served with filled oxtail and fried nutmeg pumpkin on parsley-walnut relish</small>  |                          |   |       |                          |

## VEGETARIAN DISHES

- |   |                          |                              |       |                          |
|---|--------------------------|------------------------------|-------|--------------------------|
| <input type="checkbox"/>  | <input type="checkbox"/> | Cappelletti and Chanterelles | 31.-- | <input type="checkbox"/> |
| <small>stuffed pasta stir-fried in butter, filled with sautéed chanterelles, nettle pesto and Oberpfälzer Alt (hard cheese - Upper Palatinate-style, cured for 24 months)</small> |                          |                              |       |                          |
| <input type="checkbox"/>  | <input type="checkbox"/> | Baked Crêpes                 | 31.-- | <input type="checkbox"/> |
| <small>with a filling of oyster mushrooms, macadamia nuts and smoked buffalo mozzarella, served on a peperonata sauce</small>   |                          |                              |       |                          |

## DESSERTS

- |   |                          |   |       |                          |
|---|--------------------------|---|-------|--------------------------|
| <input type="checkbox"/>  | <input type="checkbox"/> | Aperol Spritz   | 15.-- | <input type="checkbox"/> |
| <small>panna cotta with a taste of bitter Valencia orange and beady rhubarb jelly, garnished with fresh wild berries</small>                |                          |   |       |                          |
| <input type="checkbox"/>  | <input type="checkbox"/> | Warm Apricot Dumpling in Brittle Coating                          | 15.-- | <input type="checkbox"/> |
| <small>served with stewed plums and Franconian red wine-butter rice</small>   |                          |   |       |                          |
| <input type="checkbox"/>  | <input type="checkbox"/> | Baked Cream of Organic Vivani Chocolate Coating and Whipped Cream | 15.-- | <input type="checkbox"/> |
| <small>with fresh raspberries, served with white coffee ice-cream</small>   |                          |   |       |                          |
| <input type="checkbox"/>  | <input type="checkbox"/> | Tasty Desserts on an Etagère for Two Persons                      | 25.-- | <input type="checkbox"/> |
| <small>petit four with fruit and chocolate, baked cream with fresh raspberries, confectionery of white coffee ice-cream and brittle</small> |                          |   |       |                          |

## ORGANIC DAIRY WOHLFAHRT IN EDELSFELD

- |  |                          |  |       |                          |
|--|--------------------------|--|-------|--------------------------|
| <input type="checkbox"/>   | <input type="checkbox"/> | small assortment brie of walnuts, hard cheese, Weissenberg Munster cheese  | 17.-- | <input type="checkbox"/> |
| <input type="checkbox"/>   | <input type="checkbox"/> | big assortment brie of walnuts, hard cheese, Weissenberg Munster cheese, Pecorino cheese, wild herbs cheese Upper Palatinate-style | 25.-- | <input type="checkbox"/> |
| <small>served with quince jelly, chutney of sauerkraut, pickled walnuts, barrel butter</small> |                          |  |       |                          |

Your selection of beverages after the opera