

# Central Sporthotel



## A foretaste of the luculent half board menus

As a sport and wellness hotel, our kitchen is not only attended to offer a gourmet menu but also a wellness menu with less calories.

Our guests can just as the fancy takes them choose between the following menus or compose their very own menu by picking courses from both menus. Just what they have a mind to, and that's most of the time what is best for you.

### Summer wellness menu 1

Grapefruit cocktail with peppermint

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Fresh tomato juice

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Grilled entrecôte of beef  
with a light curd herb butter  
and colourful salad bouquet

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Fresh fruits

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### Summer wellness menu 2

Melon slices with Parma ham and peppermint

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Apple fennel salad

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Poached pangasius fillet  
with a lightly bonded dill sauce

Rice Creole

Broccoli with diced sweet peppers

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Fresh fruits

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### Summer Gourmet menu 1

Smoked salmon with horseradish foam

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Dumplings with essence of tomato

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Roasted medallion of pork  
with Madeira sauce

Leafspinach with shallots

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Praline slice with walnut icecream  
or cheese selection

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### Summer Gourmet menu 2

Roasted quail with truffle noodles

Asparagus cream soup

Fillet of veal with morel sauce

Noodles in butter

Fresh garden vegetables

Raspberry pudding with kiwi sorbet  
or cheese selection

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## Winter Wellness menu 1

Davos veal carpaccio with garden rocket pesto  
and parmesan

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Carrot banana juice

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Various salads from the buffet

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Veal escalope with lime sauce

Vegetable rice

Steamed vegetable marrows

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Fresh fruits

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## Winter Wellness menu 2

Crayfish salad with artichokes and lime dressing

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Potato strawberry juice

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Various salads from the buffet

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Grilled medallion of swordfish

Sugar peas with diced vegetables

Saffron foam

Boiled potatoes

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Fresh fruits

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## Winter Gourmet menu 1

Fine fish stew with champagne sauce  
in a pastry heart

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Lentil soup with ham of wild boar

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Various salads from our buffet

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Fillet of beef gratinated  
with champignons and sweet peppers

with Café de Paris

Château potatoes

Colorful vegetable selection

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Rum savarin with fruits

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## Winter Gourmet gala menu 2

Smoked goose breast with glazed apple slices  
and Cumberland sauce

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Clear soup royale

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Backed jumbo shrimps  
with spicy sweet and sour sauce

Rice Jasmin

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Blackberry sorbet

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Roasted loin of veal with boletus sauce

Noodles in butter

Colorful garden vegetables

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Panna Cotta caramelised  
with mango sauce

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