



PANORAMA TOWER

R E S T A U R A N T B A R L O U N G E

A R R A N G E M E N T S

DER FRÜHSTÜCKSTISCH

Guten Morgen und herzlich Willkommen
zum Sonnenaufgang über der Stadt!

Lassen Sie sich verführen von der Magie der Höhe. Klar ist der
Morgen und noch unverbraucht die Luft, abseits von Lärm und
Hektik genießen Sie die Einzigartigkeit des Augenblicks!

Rührei mit Bacon, Spiegelei oder gekochtes Ei, Räucherlachs,
Parmaschinken, italienische Salami und Schinken, mind. 3
verschiedene Käsesorten, Streichwurst, Tomaten, Paprika,
geschnittene frische Pilze, Blattsalate, Oliven, eingelegtes ital.
Gemüse, Konfitüren aus eigener Herstellung, Honig, Nutella,
Cornflakes und Müsli, Körner und Nüsse, geschnittenes frisches
Obst, Ciabattabrötchen, Croissants, Baguettebrötchen, frisches
Kornbrot, verschiedene Kornbrötchen,
Butter und Margarine, Kräuterquark, Frischkäse, Joghurt Natur
und mit Früchten,
Cookies und Muffins,
Kaffee, Wasser, Säfte, Milch, Tee

Es soll und wird Ihnen an nichts fehlen, wenn doch, wir erfüllen
Ihnen fast jeden Wunsch ...

ein Glas Prosecco vielleicht am Morgen ... ?

Preis **29,00 € pro Person**

Arrangement buchbar ab 20 Personen

WINE TABLE

Starter	Salmon Fillet, braised and Lemon Grass Lime, Daikon Radish, Salt Lemon, Peanut, Pomelo
Soup	Pumpkin and Sweet Potato Orange, Coconut, Curry, Walnut Crunch
Main	Venison Comb, sous vide and Red Cabbage Gelee Sweet Chestnut Puree, Carrot, Vegetable, Raspberry Jus
Dessert	Chocolate Cake, vegan and Baked Apple Toffee Ice Cream, Pear Almond Gelee, Cacao Crunch

You will receive a wine pairing with each course.

**For Starter
and Soup**
0,1 l

Saale-Unstrut 2021/22er - dry

Riesling Muschelkalk

Vineyard Pawis

light yellow color with greenish reflections, aroma of mint and citrus, good balance
between refreshing, mineral acidity and subtle residual sugar

**to the
Main**
0,2 l

South Africa 2018er - dry

Melck's Red

Muratie Wine Estate/ Stellenbosch

Cuvée of Cabernet Sauvignon and Shiraz, full berry fruit, warm body

Dessert
5 cl

Rheinhessen 2021er - sweet

Bacchus Spätlese

Vineyard Meiser

delicate scent of honeydew melon, pear, and passion fruit, balanced with a nice
interplay of fruit, sweetness, and acidity, with a hint of blackcurrant and apricot in
the taste

Price

103,00 € per Person

CANDLE LIGHT DINNER WITH LOVE

A romantically set table with a view of the sinking sun, a unique atmosphere high above everyday life, a tingling menu for lovers

... with a Rose to take home.

With our menu for two, you will be in seventh heaven.

Surprise your loved one with unforgettable hours - a great gift idea. For a romantic evening!

Aperitif	Toshi Fragoli Spritz
Starter	Celeriac, smoked and Chocolate Mole Carrot, Ginger, Apple, Watercress
Soup	Sweet Chestnut and Pear Vegetable, dried Plum, Smoke, Bacon
Intermediate-Course	King Prawns and Chicken Breast Tom Kha Gai, Black Rice, Vegetables
Main	Beef Tenderloin and Mushroom Herb Butter Jerusalem Artichoke Celery Puree, Romanesco, Carrot, Potato Gratin, Jus
Dessert	Crème brûlée and Golden Milk Pineapple, caramelised, Pistacio Ice Cream, Pepper Crumble
Price	83,50 € per Person

Indulge yourself and fall into a sensual mood, 'Only love matters' on this evening!

EXAM TAFEL

Soup	Onion and Vegetable Parmesan Cheese, Cream, Cheese Strudel
Main	Salmon Fillet and Smoked Salt Almonds Orange, Paprika, Yogurt, Potato Risotto, Bay Leaf Vanilla Oil
Dessert	Pumpkin Pie and Oat Flake Crunch Pear Sorbet, Pecan Nut, Pumpkin, Hip
Price	64,50 € per Person

MEATLESS LOVERS

Soup	Pumpkin and Sweet Potato Orange, Coconut, Curry, Walnut Crunch
Main	Jackfruit Goose Leg, vegan and Romanesco Vegetables, Sweet Potato Croquette, Roasted Vegetable Jus
Dessert	Chocolate Cake, Vegan and Baked Apple Toffee Ice Cream, Pear Almond Gelee, Cocoa Crunch
Price	57,00 € per Person

FOR LOVERS

Starter	Beef Tenderloin, Tataki and Spice Broth King Oyster Mushroom, Beets, Edamame, Lotus Root
Intermediate-Course	King Prawn and Chicken Breast Tom Kha Gai, Black Rice, vegetables
Main	Beef Tenderloin and Mushroom Herb Butter Jerusalem Artichoke Celery Purée, Romanesco, Carrot, Potato Gratin, Jus
Dessert	Crème brûlée and Golden Milk Pineapple, caramelized, Pistacio Ice Cream, Pepper Crumble
Price	94,50 € per Person

BAPTISMAL TABLE

Starter	Celeriac, smoked and Chocolate Mole Carrot, Ginger, Apple, Watercress
Soup	Sweet Chestnut and Pear Vegetable, Dried Plum, Smoke, Bacon
Main	Venison Comb, sous vide and Red Cabbage Gelee Sweet Chestnut Purée, Carrot, Vegetable, Raspberry Jus
Dessert	Pumpkin Pie and Oat Flake Crunch Pear Sorbet, Pecan Nut, Pumpkin, Hip
Price	78,00 € per Person

CULINARY ART TABLE

Starter	Salmon Fillet, braised and Lemon Grass Lime, Daikon Radish, Salt Lemon, Peanut, Pomelo
Soup	Brunnenkresse and Cream
Main	Beef Tenderloin and ½ Lobster from the Grill Fennel, grilled Bread
Dessert	Frozen from Raspberry and fried Cream
Price	Day Price

BUSINESS TABLE

Starter	Beef Tenderloin, Tataki and Spice Broth King Oyster Mushroom, Beets, Edamame, Lotus Root
Soup	Onion and Vegetable Parmesan Cheese, Cream, Cheese Strudel
Main	Tuna Fillet and Cashew Nut Wasabi Crust Mango Chicoréesalad, Peanut, Banana, Basmati Rice, Spring Roll Dough, Sesame Glace
Dessert	Crème brûlée and Golden Milk Pineapple, caramelized, Pistacio Ice Cream, Pepper Crumble
Price	82,00 € per Person

BIRTHDAY TABLE

Soup	Pumpkin and Sweet Potato Orange, Coconut, Curry, Walnut Crunch
Main	Pastaroll and Hay Milk Cheese und Heumilchkäse Cheddar, Cheddar, Vegetable, Tomato Confit
Dessert	Chocolate Cake, vegan and Baked Apple Toffee Ice Cream, Pear Almond Gelee, Cocoa Crunch
Price	53,00 € per Person