

# Valentine's Day

A red heart-shaped object with the date "February 14, 2026" written on it in a cursive font. The heart is resting on a silver glittery surface, with other red hearts scattered around it.

February 14,  
2026

# Valentine's Day

## MENU

### TURM RESTAURANT

*Amouse Bouche*  
*"Susi & Strolchi"*

*Sexy Appetizer Variation for 2*

Spicy tuna - Koji - Leek oil - Papaya  
Beef tartare - Potato waffle - Roasted onion cream - Imperial caviar  
Lobster cocktail - Salad heart - French toast



*Perigord Truffle*

Ravioli - Braised meat - Nut butter - Root vegetables

*Duet of Venison*

Celery - Umeboshi - Tropea onion - Spiced jus

*Womanizer*

Raspberry - Opalys - Champagne - Chili - Vodka



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## VEGETARIAN MENU TURM RESTAURANT

*Amouse Bouche  
"Susi & Strolchi"*

*Sexy Appetizer Variation for 2*

Viennese eggplant - Pointed pepper - Labneh - Young leek  
BBQ beet - Potato waffle - Smoky chipotle mustard caviar  
Grilled lettuce heart - Avocado - Tomato chutney - Brioche



*Bronte Pistachios*

Raviolo - Ricotta - Rumpkin - Aged balsamic vinegar - Nut butter

*Truffle Cauliflower*

Pecorino mousseline - Long Pepper - Pickled egg yolk - Périgord truffle

*Womanizer*

Raspberry - Opalys - Champagne - Chili - Vodka



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## BUFFET TURM CAFÉ

### *Starters*

Spreads Pastries classic and seasonal

Bread rolls

Shrimpscocktail "Red & Green" served in a glass

Smoked and graved salmon with dill-mustard sauce

Roast beef and veal with sauce tartar and tuna cream

Tyrolean bacon with melon

Ham variation of pork, beef and turkey with horseradish and gherkin

Cherry tomatoes with baby mozzarella and basil cream

Grilled and pickled vegetables with marinated sheep's cheese

Variation of salad

### *Soups*

Beef soup with pancake strips and chive

Creamy truffled celery soup

### *Main Courses*

Braised beef cheekds with potato gratin, truffle port wine jus and sautéed mushrooms

Braised guinea fowl surpreme with balsamic lentils

Roasted fish fillets from river and sea with seafood and ratatouille vegetables

Gnocchi with pumpkin, chilli and saffron (vegetarian)

Zucchini spinach pastry with pine nuts and sheep's cheese (vegetarian)

### *Dessert*

Cream cheese vanilla pancakes with raspberry sauce

Fruit salad served in a glass

Petit fours, strudel and pastries

Mousse and creams from chocolate to coconut

International variation of cheese with grapes, fig mustard and roasted nuts

