High Performance Award 2026

Dinner
Thursday, 25 June 2026

Beverages

Non-alcoholic beverages

Still and sparkling water

Soft drinks
(Fritz Lemonade, Fritz Kola, Fritz Kola zero)

Coffee specialties

Black coffee

Cappuccino

Latte Macchiato

Espresso / Espresso Macchiato

Tea

Selection of various teas

Beers

Hofbräu Helles

Hofbräu Helles non-alcoholic

Wheat beer

Wheat beer non-alcoholic

White wine

Soave "Le Poesie" DOC

Veneto

Red wine

Primitivo di Manduria Feudi di San Marzano

Apulia

Blossom & Bubbles Spritz

RØSABEL organic rosé Aperitivo | black currant | elderberry | sparkling wine

Non-alcoholic: Y.our alcohol-free Vermouth | black currant | Thomas Henry Tonic Water

Botanical Garden

HYGGELIG white organic Aperitivo | Mikks Basil | Thomas Henry Ginger Ale

Non-alcoholic: Martini Floreale | Mikks Basil | Thomas Henry Ginger Ale

Dinner menu

Appetizers

Mini pockets with pulled Thai chicken | mango chili marinade | shiso dip | baby leaf spinach [A, C, F, L]

Stuffed cone with avocado cream | dried edamame | pickled shiitake mushrooms | tomato flakes [A, F, L]

Flying BBQ

Starters in a glass

Tomato mozzarella salad | cherry tomatoes | baby mozzarella | tomato dressing | balsamic vinegar | arugula pesto [G, H, J, L]

Italian penne salad | pesto rosso | mozzarella | cherry tomatoes | olives [A, G, H, L]

Fresh from the grill

Tomahawk steak with herb butter | fleur de sel [G]

Grilled salmon from the Flammlachs board | olive oil | lemon | herbs [D, F]

Grilled halloumi | olive oil | herbs [G]

Side dishes

Rosemary potatoes | rosemary | fleur de sel

Roasted vegetables | bell peppers | tomatoes | zucchini | eggplant | rosemary

Dessert

Raspberry Mascarpone | Sponge cake | Pistachio | Meringue [C, G]

Vegan & allergy-friendly dishes (only on request when indicated in the registration)

Cauliflower tartare | wild herb salad | lime cream | pomegranate seeds [L]

Gluten-free pasta | pesto rosso | cherry tomatoes | olives [H]

Redefine Meat [F]

Grilled Tofu [F]

Chocolate truffle cream | Nut cake | Raspberry purée | Gluten-free oats [F, H]

Our vegan colleagues as well as our colleagues who indicated special food requirements will receive separate dishes for the evening. Please ask our service staff. For questions regarding allergens, please also ask the service staff.

vegetarian

vegan

Allergens subject to labeling:
A Cereals containing gluten
B Crustaceans and products thereof
C Eggs and egg products
D Fish and fish products
E Peanuts and peanut products
F Soybeans and products
G Milk and milk products (including lactose)
H Nuts (almond, hazelnut, walnut, chashew, pecan nut, pistachio nut, macadamia nut, queensland nut)
I Celery and celery products
J Mustard and mustard products
K sesame seeds and products
L sulfur dioxide and sulfides (>10mg/kg or 10mg/L)
M lupines and products
N molluscs and products

With colorants:
2 With preservatives
3 With antioxidants
4 With flavor enhancers
5 With sulfur dioxide
6 With coloring agents
7 With phosphate
8 With milk protein
9 Contains caffeine
10 Contains quinine
11 Contains sweeteners
12 Contains phenylalanine source
13 Waxed
14 Contains nitrite curing salt
15 Taurine
16 Tartrazine