

New Year's Eve 2024

Delicacies of muscovy duck & goose liver

Cold & pink roasted

Roast Beef | vitello tonnato

From river and sea

Smoked salmon | cured salmon | herring salad | smoked trout | garlic shrimp

Variety of austrian pork

Completely meat-free

Antipasti | stuffed eggs | goat cheese balls | farmer's salad

Salads from the buffet

Parsnip-creamsoup with herb-croûtons

or

Clear consommé of beef with meat strudel or cheese dumpling

Pink roasted venison loin with gingerbread jus

Pink roasted beef fillet with port wine jus

Minced veal butter schnitzel

Pork fillet wrapped in bacon with pepper sauce

Stuffed breast of corn-fed chicken

Grilled pikeperch fillet with poppy seed crust

Deep-fried fillet of carp breaded in pumpkin seeds

Caramelized pumpkin-cabbage noodles

Vegan vegetable curry with crunchy vegetables

Side dishes

Walnut mashed potatoes | vegetables | bacon beans | safran risotto | croquettes
parsley potatoes | portwine shallots | sauteed mushrooms | peperonata

Plum strudel with mulled wine sauce

Panna Cotta of butternut pumpkin

Orange-champagne cake

Chocolate mousse in a glass

Variation of petits fours

Fruit salad

Selected Austrian cheese

€ 258,- per person

**incl. aperitif | gala buffet | cover charge
all beverages (except spirits)**