

Christmas Dinner Buffet

December 25, 2026

A variety from the Schneeberg region

From river and sea

smoked salmon | cured salmon | trout | mackerel | herring salads

Selection of pâtés and terrines

cranberries | horseradish

Vegetarian specialties

greek farmer's salad | goat cheese balls | sheep's milk cheese terrine
antipasti | tomato and mozzarella

Salads from the buffet

Hearty beef soup | sliced pancakes | savory choux pastry dumplings
Carrot and blood orange cream soup | croûtons

Pink-roasted saddle of veal with truffle jus

Grilled corn-fed chicken breast in herb cream sauce

Venison ragout with mushrooms

Breaded carp fillet

Grilled pike-perch fillet in a poppy seed crust

Vegetarian spinach and cheese strudel on ratatouille

Creamed mushrooms

Side Dishes

rosemary potatoes | tagliatelle | bread dumplings | herb couscous
glazed root vegetables | port wine garlic | braised kohlrabi | buttered green beans

Fluffy chocolate soufflé

Shredded pancake with cinnamon | stewed plums

Vanilla crescent panna cotta

Fresh fruit salad

Finest selection of petits fours

Fruit basket

Austrian cheese selection from the board

99⁰⁰ per person

Including aperitif, place setting, and piano accompaniment.

All prices in euros, including all taxes and duties. Subject to change.

Information about ingredients in our dishes that may cause allergies or intolerances can be found directly at the buffet on the respective dish labels, including the legend.