

## Catering Offer

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### **ORGANIC COUNTRY BREAD SLICES € 5.40 per piece**

- Cream cheese | Smoked trout | Wasabi pearls
- Cured ham | Horseradish | Pickled vegetables
- Mozzarella | Tomato | Basil
- Brie | Butter | Grapes
- Hummus | Sprouts | Pomegranate

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### **TARTELETS € 6.60 per piece**

- Roast beef | Cumberland sauce | Sprouts
- Beef tartare | Truffled egg cream | Capers
- Smoked trout mousse | Trout caviar
- Beetroot tartare | Hummus | Horseradish
- Kohlrabi chartreuse

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### **COLD FINGER FOOD € 6.20 per piece**

#### **Mini Pita Wraps**

- Grilled vegetables | Hummus | Red onion | Sumac | Pomegranate
- Chicken | Bell pepper cream | Pickled cucumber | Red onion
- Smoked salmon | Horseradish cream | Asian salad | Tomato

#### **Pumpkin Panna Cotta**

Nutmeg pumpkin cream | Pumpkin chutney | Pumpkin crunch

#### **Oyster Mushroom Muffin**

Viennese oyster mushrooms | Lentils | Parsley cream

#### **Cucumber & Crayfish “Asia”**

Cucumber mousse | Sesame | Marinated crayfish

#### **Falafel Lollipop**

Hummus | Sumac

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## SWEET BITES

- Chocolate cake (vegetarian, gluten-free)
- Basbousa – semolina cake | rose water
- Carrot cake

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## WARM FINGER FOOD € 7.20 per piece

- Blood sausage spring roll | Leek | Potato | Wasabi cream
- Mini veal escalope | Mashed potatoes | Crispy onions
- Chicken skewer | Baba ganoush
- Mini crackling dumplings & smoked meat dumplings | Sauerkraut | Demi-glace
- Burgenland cabbage strudel | Smoked tofu | Paprika cream | Sakura sprouts

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## DESSERTS (Warm / Sweet) € 6.60 per piece

- Coconut–chocolate balls | Coconut milk | White chocolate
- Baklava | Phyllo pastry | Nuts | Syrup

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## “EASY GOING” – MAIN COURSES € 28.90 per person

*Choose 2 main courses*

- Waldviertel turkey ragout | Root vegetables | Buttered spaetzle | Cranberries
- Roasted pork with crackling | Sauerkraut | Potato dumplings | Dark beer jus
- Classic Viennese chicken paprika | Buttered spaetzle | Sour cream
- Boiled organic Galloway beef (Tafelspitz selection) | Root vegetables | Rösti | Creamed spinach | Apple horseradish | Chive sauce
- Venison ragout from Schneeberg | Potato noodles | Cranberries
- Pot-au-feu of local fish | Boiled potatoes | Root vegetables | Jerusalem artichoke chips

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## COLORFUL & HEALTHY € 25.90 per person / per dish *Choose 2 dishes*

- Viennese cabbage noodles | Pointed cabbage | Spelt pasta
- Mediterranean gnocchi | Rocket | Cherry tomatoes
- Spiced cauliflower steak | Beluga lentils | Harissa tahini dip
- Spinach–potato dumplings | Creamed green beans
- Viennese mushroom ragout | Bread dumplings | Parsley

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## BREAD STATION

*(Please choose 2 bread varieties)*

White bread | Country loaf | Wholegrain bread  
Seasonal spreads | Butter

**€ 6.80 per person**

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## SALAD STATION € 6.80 per person

*(Please choose 3 salads)*

- Roasted carrot & date salad | Rocket | Coconut flakes
- Asian Chinese cabbage salad | Mixed sesame | Coriander
- Watermelon & feta salad | Pine nuts | Basil pesto
- Bulgur salad | Raisins | Goat cream cheese | Rocket
- Mixed cherry tomato salad | Chili | Fresh herbs

## **AUSTRIAN CULINARY HERITAGE € 35.90 per person**

### **Starter**

Rich beef broth | Pancake strips or liver dumplings

### **Main Courses**

- Viennese onion roast beef | Fried potatoes | Crispy onions
- Creamed veal lungs | Bread dumplings | Fried egg
- Styrian fried chicken | Potato & lamb's lettuce salad
- Classic Viennese fried beef | Parsley potatoes | Cranberries
- Styrian boiled pork | Parsley potatoes | Root vegetables | Horseradish

### **Desserts**

- Apple & curd strudel | Vanilla sauce
- Caramelized Kaiserschmarrn | Apple purée | Plum compote

### **Buffet or Served Menu**

Minimum 20 guests

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## **FINE DINING BUFFET from € 69.90 per person**

### **Starters**

- Two variations of house-cured salmon | Beetroot | Wasabi foam | Wild herbs
- Beetroot carpaccio | Poached egg | Spinach | Crayfish | Hollandaise
- Potato & goat cheese terrine | Parsnip | Pear | Radicchio
- Kohlrabi duo | Cream & carpaccio | Pesto rosso | Feta cream | Brown butter | Oxheart chip

### **Main Courses**

- Galloway beef loin | Celeriac nage | Green beans | Bacon | Port wine jus
- Beef fillet tips “Stroganoff” | Potato gratin | Snow peas | Cherry tomatoes
- Braised beef cheeks | Mashed potatoes | Roasted pumpkin | Red wine jus
- Souffléed trout fillet | Yuzu risotto | Melted tomatoes | Spiced butter sauce | Dehydrated lemon

### **Desserts**

- Black & white chocolate mousse | Callebaut chocolate | Fresh berries
- Cheesecake | Buttermilk–yuzu soup | Fresh berries
- Raspberry & coconut trifle

### **Buffet**

Minimum 30 guests