

## „GASTWIRTSCHAFT“ BUFFET

Homemade Tafelspitz aspic  
with scallions and pumpkin seed oil



Mousse of Austrian smoked trout  
with tomato stock



Cold roast saddle of pork & cold roast loin of pork with caraway  
with mustard, horseradish and mixed pickles



Chicken galantine with pistachios  
on „Waldorf“ salad, with mountain cranberries



Seasonal salads  
with homemade dressings



Assorted rolls and breads, fresh from the bakery  
Butter

Cream of garlic soup  
with crispy brown bread croutons

Beef “Burgundy” style  
served with noodles



Veal cream goulash  
with homemade gnocchi



Fillet of pike-perch  
in paprika cream,  
with herb potatoes and glazed carrots



Breast of turkey with raw ham  
accompanied by butter rice and garden vegetables

Kaiserschmarren  
with stewed plums



Yoghurt terrine with fruits



Nougat mousse  
on marinated berries



Selected Austrian cheese  
with nuts and grapes

€ 29.00 per person

Our buffets can be offered to a minimum of 20 persons!