



# New Year's Eve 2020

## Hotel & Restaurant „Stefanie“

### Celebrate with „Schick“!

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#### Starters

of muscovy duck & goose liver  
of veal & beef  
of fish from lake, river & sea

**Delicacies of the Labonca Sonnenschwein** (free-range pig)

#### Vegetarian delicacies

**Salads** with homemade dressings



**Truffled cream of chestnut soup** with sesame pastry

**Clear consommé of beef** with liver dumpling or sliced pancake



**Medium fried saddle of deer** with gingerbread jus

**Braised „Tafelspitz“** of veal with fresh horseradish

**Poached fillet of the Labonca „Sonnenschwein“** in herb coating

**Stuffed breast of corn-fed chicken**

**Deep-fried fillet of carp „Waldviertel“** breaded in pumpkin seeds

**Homemade spinach strudel** with Sauce Hollandaise

**Vegan vegetable curry**

**Side dishes:** pumpkin polenta, potato strudel, basmati rice, noodles, caramelized pointed cabbage, shallots in port, sautéed champignons, glazed vegetables



**Gingerbread strudel** with mulled wine sauce

**Panna Cotta** of roast apple

**Slice of banana cake and chocolate mousse** in the glass

**Variation of petits fours**

**Fruit salad**

**Selected Austrian cheese**

**New Year's Eve-Package 2020: Euro 185.00** per person

Admission/starting at 07:00 p.m.

Aperitif, New Year's Eve gala buffet, cover charge, all beverages (except spirits), show act, sparkling wine at midnight at the courtyard garden, and much more...

Prices in Euro, inclusive all taxes and services. Subject to change without notice.

**Dear guest,**

you will get informations about ingredients which may deploy allergies or intolerances directly at the buffet beside the appropriate dishes including explanation.