

menu

STARTERS

- Grilled Mediterranean vegetables with feta (veg)
- Marinated wild salmon fillet with Nordic style dill-and-mustard sauce and sesame biscuits
- Slices of chicken breast with exotic curry salad
- Beef carpaccio of boiled beef with peppers and tomatoes in vinaigrette
- Warm quiche with wild mushrooms and leeks (veg)

SALADS

- Lentil and bulgur salad
- Spinach and tomato salad with feta (veg)
- Green bean salad with grilled peppers (v)
- Waldorf salad (veg)
- Selection of seasonal marinated salads as well as mixed-leaf salads with marinades and dressings

MAIN COURSES

- Tender braised beef brisket, carved at the buffet, with pumpkin and plum chutney
- Breast of corn-fed poulard with creamy herb polenta and seasonal vegetables
- Tomatoes stuffed with vegetables and pearl barley (v)
- Roasted salmon fillet with herbs, sautéed vegetables and fragrant rice

DESSERTS

- Curd cheese cream with mango and passion fruit (veg)
- Plum jam turnovers in butter crumbs with apple sauce (veg)
- Two kinds of chocolate mousse with berries (veg)
- Blueberry cheesecake (veg)
- Homemade lemon cake with cream cheese (veg)
- Fresh fruit platter (v)

CHEESE

- Selection of Austrian cheeses with butter, chutney and nuts
- Selection of bread and mini bread rolls (veg)



drinks

1 DRINK PER PERSON IS INCLUDED.

NON-ALCOHOLIC

mineral water (Vöslauer) still / sparkling 0,33 l
coca cola / coca cola zeron 0,33 l
apple juice / orange juice (Rauch) 0,2 l
Almdudler 0,33 l

COFFEE / TEA

organic teas (Meinl)
espresso w/o milk
double espresso
cappuccino / melange

BEER

Ottakringer Wiener Original (on tap) 0,3 l
Ottakringer Wiener Original (bottle) 0,33 l
Null Komma Josef (non-alcoholic beer, bottle) 0,33 l

WHITE WINE

Grüner Veltliner "Wiener Rathauskeller Selektion"
Karmeliterberg DAC
Weingut Hermann Moser

RED WINE

Red: Zweigelt Classic "Wiener Rathauskeller Selektion"
Weingut Kiss

