CULINARY MENU

FRIDAY, 30TH OCTOBER 2026

salted butter | porcini mushroom cream

selection of colourful salads from the buffet
three types of dressing | various toppings

COLD STARTERS

shrimps cocktail
pineapple | toast

goat's cheese mousse
courgette | cranberries

SOUPS

vegetable consommé
biscuit

cream of orange and fennel soup
lemon filet

HOT STARTERS

saddle of lamb
wild rice | plum sauce

mushroom strudel
cilantro cream

MAIN COURSES

stuffed guineafowl breast
port wine jus | bulgur | breaded cauliflower

poached butterfish filet
lentil dal | salted potatoes

pumpkin ravioli
chutney | pumpkinseed oil

DESSERT

mango mousse
white chocolate | vanilla biscuit

cheese selection | chutneys | mustard | bread and baguette

APERITIF

Limoncello Spritz (limoncello | soda)		€ 15,60
Crémant de Loire Rosé Domaine de Cray | Lussault sur Loire | Loire	0,1 l	€ 9,50

WINE RECCOMENDATION

2023 Weißburgunder Birthal Weinrieder | Poysdorf | Weinviertel	€ 54,00
2023 Das Phantom Blaufränkisch | Merlot | Cabernet | Syrah K + K Kirnbauer | Deutschkreutz | Mittelburgenland	€ 68,00

DIGESTIF

Grappa Nonino „Il Merlot“ 2cl	€ 4,60
2018 Traminer Auslese Kracher | Illmitz | Burgenland	€ 5,60