



B U F F E T **“Österreich”**

Cold dishes	Ham with horseradish (O) Roastbeef with Remoulade sauce (C, F, G, M) (Mayonnaise with capers, gherkins and anchovis) Cured Salmon (D) marinated with dill and mustard (M) Boiled rump in Aspic with pumpkin seed oil (L) Stuffed Eggs (C, F, G, M)
Salads	Potato salad (L, O) Cucumber salad with dill sour cream (G, O) White cabbage salad (O) Tomato with onion (O) Leafy salads Oil and vinegar dressing (O) Yoghurt dressing (O)
Warm dishes	Baked chicken cutlets (A, C) Veal shank with rice and peas (G) Boiled beef (L) with potatoes and horseradish (O) Spinach – sheep’s cheese strudel (A, C, G) with herb sour cream (G)
Dessert	Viennese apple strudel (A, C, G, O) Curd cheese strudel (A, C, G, O) with vanilla sauce (C, G) White and dark biscuit (A, C, G, H, O) with chocolate sauce and whipped cream (F, G,)
	Assorted cheese plate with baked goods (G)

Price per person € 38,90

**Min. 20 persons, will be invoiced with the ordered number of guests,
all prices incl. taxes 2018**