



B U F F E T **“Wien”**

- Cold dishes** **Ham** with horseradish (O)
 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 turkey cutlets** (A, C)
 Roast pork with potato dumpling (A, C, G)
 Steamed beef with dark beer sauce and homemade
 dumplings (A, C, G)
 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 € 34,80