

FLYING BUFFET

All items set up and served on small plates and mini-bowls ...
Priced according to menu and number of items

COLD APPETIZERS

Our tidbits in aspic
Your choice of salmon, trout, ham, sheep's cheese, vegetables,...

Warm smoked Stremle salmon on potato salad
with green onions & fresh chives

Delicate terrine of char with fromage frais, tomato & basil
on a bed of crisp salad

Tuna tartar with tofu and pumpkin seed oil

Italian trio
Buffalo mozzarella – figs – prosciutto with balsamic vinegar

Chicken strips with turmeric, curry powder & fennel seeds
served on lemon couscous

Mini fried chicken with a pumpkin seed crust, served on a salad of apple and celeriac

Lightly sautéed mushrooms marinated in aged balsamic vinegar and Sicilian olive oil,
served on a bed of mixed salad

Cocktail of vine tomatoes, black herb-marinated olives with fresh thyme
Waldviertler sheep milk fromage frais and home-made basil pesto

SOUPS

served in coffee cups

Tomato soup with baby mozzarella & fresh basil

Coconut-ginger soup with shrimp

Cream of zucchini soup with garden herbs and croutons

Foamed cream of celeriac soup with truffle oil and muscat grapes

Chilled cucumber soup with dill shrimp

Creamy chickpea and almond soup with water chestnuts



INTERMEDIATE COURSES

Crispy grilled perch on lemon tagliatelle

Green shell mussel gratin with Parmesan and basil pesto

Mini-dumplings stuffed with cracklings and served on sauerkraut

Rare duck breast with jus, served on a salad of orange and endive

Truffled asparagus or mushroom risotto with Grana

Austrian “ravioli” stuffed with zucchini and goat cheese, served with orange butter and chervil

Basil-lime sorbet with Prosecco

Apricot-lemon balm sorbet

Bloody Mary sorbet

MAIN COURSES

Perch from Lake Neusiedl, stewed with cabbage and served with lemon crème

Crispy grilled Branzino (European sea bass) with sautéed baby bell peppers
on black Piedmont rice

Sea bream on roasted potatoes with sautéed tomatoes, fennel and peach

Sautéed Thai shrimp with Asian wok vegetables, sprouts & lemongrass

Pork tips in a creamy chanterelle sauce with
baby roasted, peppered potatoes

Herbed chicken filets served on eggplant and zucchini

Small serving of goulash with sour cream, served with buttered spätzle

Tender roast beef served on a Cox apple risotto
with aged balsamico di Modena

Mediterranean beef ragoût in Chianti jus
with shallots, capers, black olives
& fried polenta cakes



Seared beef tips in a tamarind and soy sauce marinade,
with sugar snap peas, green onions & fragrant jasmine rice

Aromatic vegetable couscous with roasted lamb or shrimp,
oriental spices, chickpeas & fresh cilantro

Fusilli al pesto with home-made basil pesto, pine nuts,
cherry tomatoes & whole basil leaves

“Farfalle Primavera” with eggplant, roasted peppers, sweet baby tomatoes,
& Pecorino Pepato

Creamy mushroom risotto with Grana & fresh herbs

DESSERTS

Variety of small desserts:

Mini strudel, petits fours, chocolate-covered Pariserspitz cookies, curd cheese doughnuts, chocolate truffles,...

Coconut cream with fresh mangoes & chili

Our chocolate torte with poached pears

Panna cotta with orange zest

Ginger yogurt melon salad with lemon balm

Duo of Tuscan biscotti & mascarpone with fresh forest berries

Terrine of milk and dark Valrhona chocolate on a fruit sauce

Raspberry truffle and home-made butter streusel

Seasonal fruit cocktail macerated in sugar and fresh mint

SMALL CHEESE PLATE

Your choice of aged international or Austrian cheeses
Münster, Dolce Latte, Explorateur, Taleggio, Pecorino, ash-ripened goat cheese, Gruyère,...
with grapes, nuts, butter & bread

