

NEW YEAR'S EVE

NEW YEAR'S EVE BUFFET
AT GASTHAUS SEEBLICK

STARTERS

CEVICHE OF AUSSEER CHAR
tamarillo I shallots I mango I coriander

PECORINO AGRODOLCE
braised onions I raisins I Balsamic vinegar I walnuts

BEEF TARTARE TACO
avocado cream I sweetcorn I crispy pork crackling I cress

TRADITIONAL STYRIAN PORK HEAD
thinly sliced I apple horseradish

GILLARDEAU OYSTERS
tabasco I soya sauce I lemons I pickled shallots

SOUP

CREAM OF CELERY-APPLE-MISO SOUP

MAIN COURSES

BEEF FILLET WELLINGTON

COQ AU VIN

TRADITIONAL ROAST OF PORK
crispy crackling

THAI-CURRY OF SALZKAMMERGUT CATFISH

TAGLIOLINI TOSSED IN A PARMESAN WHEEL
black truffles

SIDE DISHES AND VEGETABLES

BREAD DUMPLINGS I AROMATIC RICE I MASHED POTATOES

SEASONAL WINTER ROOT VEGETABLES I PAK CHOI I CABBAGE SALAD

DESSERTS

CHURROS
vanilla sauce I chocolate sauce

CHAMPAGNE MACARON
raspberry

MONT BLANC TARTLET
chestnuts I blackcurrant

CHEESE VARIATION
fruits I chutney

HOMEMADE BISCUITS

ADMISSION AND BUFFET OPENING: at 6.30 p.m.
BUFFET AVAILABLE UNTIL: at 10 p.m.

PRICE NEW YEAR'S EVE BUFFET € 135 PER PERSON | CHILDREN: € 67,50
Including aperitif (for kids non alcoholic) | live music contribution

Evening dress or traditional Austrian dress is requested!

CHILDREN'S OFFER A LA CARTE

KIDS SCHNITZEL french fries I ketchup	**€ 10**
SPAGHETTI tomato sauce I parmesan	**€ 7**
KIDS ICE CREAM chocolate I vanilla I strawberry I Smarties	**€ 4,50**
APRICOT PANCAKES	**€ 4**

PRIVATE CELEBRATION

ON YOUR ROOM OR CHALET

FISH SNACK
smoked fish I smoked salmon I fish spread I honey and mustard sauce I whipped cream with horseradish I brown bread I boiled egg I pickled vegetables I curd cheese spread I butter

CHEESE SNACK
cheese selection I brown bread I dried fruit bread I boiled egg I chutney I pickled vegetables I curd cheese spread I butter

CURED MEATS SNACK
cured bacon I pancetta I salami-type sausages I brown bread I boiled egg I pickled vegetables I curd cheese spread I butter

PRICE: € 35 per person | **DELIVERY:** until 5 p.m.