

NEW YEAR'S EVE

NEW YEAR'S EVE BUFFET AT GASTHAUS SEEBLICK

STARTERS

OYSTER BAR

Chester bread | classical toppings

BEEF AND VEGETABLE IN ASPIC

pumpkin seed oil mayonnaise

IN BEET ROOT MARINATED SALMON

crème fraîche with horseradish

BEEF TARTAR

pickled egg yogg

VEGETABLE CREAM CHEESE TERRINE

SOUP

AUSTRIAN MOUNTAIN CHEESE SOUP

bread croûtons

MAIN COURSES

MEDIUM ROASTED SADDLE OF VEAL

Hollandaise sauce with orange

LOCAL DEER RAGOUT

ORGANIC CHICKEN ROULADE

creamy paprika sauce

DEEP FRIED STYRIAN CATFISH

Tartare sauce

SPINACH FETA STRUDEL

RIGATONI

black Peridgord Truffle



SIDE DISHES AND VEGETABLES

POTATO GRATIN | WHITE WINE RISOTTO | BUTTERED SPAETZLE

GLAZED VEGETABLES | RATATOUILLE | PUMPKIN CABBAGE

DESSERTS

CROQUE EN BOUCHE

RASPBERRY CHAMPAGNER MACARONS

TARTE TATIN

vanilla sauce

CHEESE VARIATION

fruits | chutney

ADMISSION: at 6.30 p.m.

BUFFET END: at 10 p.m.

PRICE NEW YEAR'S EVE BUFFET € 125 PER PERSON | CHILDREN: € 62,50

Including aperitif (for kids non alcoholic) | music

Evening dress or traditional costume is requested!

CHILDREN'S OFFER A LA CARTE

CHICKEN NUGGETS

€ 10

French fries

SPAGHETTI

€ 7

tomato sauce | parmesan

KIDS ICE CREAM

€ 4,50

chocolate | vanilla | strawberr | Smarties

APRICOT PANCAKES

€ 4



PRIVATE CELEBRATION

ON YOUR ROOM OR CHALET

FISH SNACK

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

CHEESE SNACK

cheese selection | brown bread | dried fruit bread | boiled egg | chutney |
pickled vegetables | curd cheese spread | butter

CURED MEATS SNACK

cured bacon | pancetta | salami-type sausages | brown bread | boiled egg |
pickled vegetables | curd cheese spread | butter

PRICE: € 27 per person | **DELIVERY:** until 5 p.m.

