

NEW YEAR'S EVE

NEW YEAR'S EVE BUFFET AT GASTHAUS SEEBLICK

STARTERS

BEEF AND VEGETABLE IN ASPIC
pumpkin seed oil mayonnaise

CURED SALMON TROUT
whipped cream with horseradish

BEEF TARTAR
pickled egg yolk

POTATO CREAM CHEESE TERRINE

SOUP

JERUSALEM ARTICHOKE SOUP

MAIN COURSES

MEDIUM ROASTED SADDLE OF STYRIAN BEEF
Bernaise Sauce

LOCAL DEER RAGOUT

TURKEY ROULADE
creamy paprika sauce

DEEP FRIED STYRIAN CATFISH
Tartare sauce

VEGETABLE COUSCOUS STRUDEL
herb dip

ORECCHIETTE
creamy black Peridgord Truffle sauce



SIDE DISHES AND VEGETABLES

POTATO GRATIN | WHITE WINE RISOTTO | BUTTERED SPAETZLE

GLAZED VEGETABLES | RATATOUILLE | PUMPKIN CABBAGE

DESSERTS

CREAM PUFFS

RASPBERRY PISTACHIO MACARONS

LEMON CAKE
meringue

CHEESE VARIATION
fruits | chutney

ADMISSION: at 6.30 p.m.

BUFFET END: at 10 p.m.

PRICE NEW YEAR'S EVE BUFFET € 135 PER PERSON | CHILDREN: € 67,50

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

