

CHRISTMAS BUFFET

GASTHAUS SEEBLICK

STARTERS

ROASTBEEF

sauce tartare

SMOKED CHAR FILLET

whipped cream with horseradish

SOUP

CHESTNUT CREME SOUP

MAIN COURSES

OVEN BRAISED CHRISTMAS GOOSE

glazed chestnuts

DEEP FRIED CARP

egg mayonnaise

POTATOE GNOCCHI

„Styrian“ hard cheese sauce | mixed nuts

SIDE DISHES AND VEGETABLES

bread dumplings | parsley potatoes | potato biscuits | braised vegetables |
red cabbage | creamy savoy cabbage



DESSERTS

CHRISTMAS CHOCOLATE MOUSSE

apple compote

AUSTRIAN „KAISERSCHMARRN“

plum compote | vanilla sauce

APPLE ALMOND TARTLET

CHRISTMAS BUFFET PRICE (including biscuits and aperitif): **€ 69 per person**

CHILDREN'S OFFER

CHILDREN'S SCHNITZEL

€ 10

parsley potatoes or french fries

ADMISSION TO THE RESTAURANT: at 5 p.m.

BUFFET: starting from 5.30 p.m. until 8.00 p.m.

DEAR GUESTS,

we politely point out that on December 24th the Gasthaus SEEBLICK closes at 9 p.m. so that our employees can also spend Christmas Eve with the family.

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 including biscuits | **DELIVERY:** until 4 p.m.

