



Celebrate Christmas with Schick

Christmas Eve December 24th 2024



From the river and the sea
smoked salmon, marinated salmon, trout and mackerel
with horseradish cream and honey- mustard sauce

From local waters
Tatar of char and galantine of trout with cranberry jelly

Shrimps cocktail

Variation of aspics and terrines

Homemade herring salads in various dressings

Delicacies of the "Schneebergschwein" (free-range pig)
with antipasti

Salads from the buffet

Beef consommé with cheese biscuits

Fennel crème soup

Roasted fillet of whitefish in Riesling wine sauce

Baked pikeperch in a herb crust

Piccata of St. Peter's fish

Red curry of shrimps with coconut milk (also available without shrimps)

Glazed corn-fed chicken breast

Pink fried beef fillet with port wine sauce

Linguine with vegan patties and tomato sauce

Side dishes:

parsley potatoes, risotto with beets, basmati rice, polenta,
glazed root vegetables, peppers zucchini vegetables, braised fennel

Chocolate soufflé with almond sauce

Cut-up and sugared pancake with cinnamon and stewed plums

Panna Cotta of vanilla crescent cookies

Fresh fruit salad

Fine variation of petits fours

Austrian cheese

€ 135,00 per person incl. aperitif & cover charge

Subject to change without notice.

Dear guest, you will get informations about ingredients which may deploy
allergies or intolerances directly at the buffet beside the appropriate dishes, including explanation.

Hotel & Restaurant Stefanie