



# Christmas Eve

## December 24<sup>th</sup> 2025

### **From the river and the sea**

smoked salmon | marinated salmon | trout | mackerel and herring salads  
shrimp cocktail with horseradish cream and honey-mustard sauce

### **Variation of beef and veal**

roast beef | beef salad | terrines | aspics

### **Delicacies of the “Schneebergschwein” (free-range pig)**

### **Vegetarian antipasti**

Greek Salad | goat cheese balls | sheep cheese terrines | antipasti | tomatoes and mozzarella

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### **Salads from the buffet**

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**Beef consommé** with liver rice and small dumplings

**Pumpkin carrot soup** with ginger chip

**Pink fried veal** with port wine sauce

**Glazed corn-fed chicken breast** with herb-cream sauce

**Piccata of John Dory** (St. Peter's fish)

**Red curry of shrimps** with coconut milk (spicy)

**Deer ragout** with fruits

**Vegetarian spinach cheese strudel** on ratatouille

**Mushroom risotto** with truffle butter and pumpkin seeds

### **Side dishes**

parsley potatoes | tagliatelle | basmati rice | polenta  
glazed root vegetables | peppers zucchini vegetables | braised cherry tomatoes

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**Chocolate soufflé** with almond sauce

**Cut-up and sugared pancake** with gingerbread and stewed plums

**Panna Cotta of vanilla crescent cookies**

**Orange champagne cake** in a glass

**Fresh fruit salad**

**Fine variation of petits fours**

**Fruit basket**

**Austrian cheese**

**€ 147,- per person**

**incl. aperitif, cover charge and live piano music**

Subject to change without notice.

You will get information about ingredients which may deploy allergies or intolerances directly at the buffet beside the appropriate dishes, including explanation.