

Buffets 2019



Our buffets 1-3 can be booked for parties from 25 persons up, all year round.
Our BBQ Buffets can be booked for parties from 30 persons up in summer
(June to August).

Subject to change!

Buffet 1

Starters

Zillertal bacon specialties with pickled vegetables

Tux beef in aspic with pumpkin seed vinaigrette

Homemade gravlax from the Passeier valley with honey-mustard sauce

Quiche Lorraine with sour cream

Main Courses

Salmon trout fillet with spinach-risoniotto

or

Pikeperch fillet with beetroot and rosemary roast potatoes

Tyrolean beef gulasch with bread dumplings

or

Grilled chicken skewers with peperonata and steakhouse-fries

Ricotta tortellini with brown butter and parmesan cheese

or

Penne with dried tomatoes, rocket and aged balsamic

Desserts

Double chocolate mousse served in a glass

Bavarian cream

Sliced fruits

€ 34.00 per person

We kindly ask you to choose one fish, meat as well as one vegetarian main course in advance.

Buffet 2

Starters

Prague Ham on italian tomato baguette
Smoked duck breast with cumberland sauce
Wild salmon tartare on cucumber slices and horseradish cream
Cherry peppers filled with austrian goats cheese on small ciabatta with
Grana Padano
Herb cheese curls on olive baguette

Main Dishes

Pikeperch fillet steamed in a bamboo basket with vegetables, la-Ratte
potatoes and herbs

or

Salmon trout fillets with lentils and lemon-Risoniotto

Mangalitza pork cheeks braised in its own juice with potato mousseline

or

Chicken breast with parmesan polenta and ratatouille

Curry with „Mung Dal“ lentils, Jasmine rice and bean sprouts

or

Trofie with lemon saffron sauce and cherry tomatoes

Desserts

Double of chocolate mousse served in a glass
Bavarian cream
Sliced fruits

€ 43,00 per person

We kindly ask you to choose one fish, meat as well as one vegetarian main
course in advance.

Buffet 3 - Vegetarian

Starters

Colorful salad buffet consisting of seasonal greens,
various crudités, dressings & condiments

Main Dishes

Aubergine 'Parmigiana' in a savoury tomato sauce, buffalo mozzarella &
parmesan au gratin

'Chachuka' braised bell pepper stew with oriental herbs and egg
Couscous tabouleh with oven-baked root vegetable salad, roasted peanuts
and coriander

Sweet baked potatoes filled with farmer's yoghurt and marinated spring
greens

Tortellini with cream cheese filling and truffled butter

Fleurs Gaufrettes with glazed turnips, pak choi and tomato confit

Desserts

Burnt catalan vanilla cream, with pineapple, lime & honey salad

Chocolate cream with pistachios & crumbles

Soft goat cheese with oranges and figs

€ 48.00 per person

BBQ Buffet 1

Starters and Salads

Antipasti platter
Tomato mozzarella
Small buffet of different salads
Vinaigrettes
Croutons

From the Grill

Marinated pork neck steaks
Barbecued sausages
Marinated turkey steaks
Red fish skewers with mushrooms

Sauces

BBQ-Sauce with green pepper and delicate smoke flavour
Roasted onion sour cream
Rocket-parsley-pesto
Mustard and ketchup

Side Dishes

Spanish potatoes with sour cream
Juicy corn on the cob with chili butter
Garlic buttered Baguette
Olive butter

€ 35.00 per person

BBQ Buffet 2

Starters and Salads

Spicy potato salad with pepper, spring onion and bacon
Pasta salad Szechuan style with sliced vegetables
Cucumber-Couscous-Salad with mint cream cheese
Grilled zucchini salad with pine nuts and parmesan cheese
Small buffet of different salads
Herbed sour cream-vinaigrette

From the Grill

Pork fillet wrapped in bacon
Rib eye steaks with whiskey-marinade
BBQ spareribs, sweet & sour
Salmon cutlets
Scampi skewers
Chicken skewers

Sauces

BBQ Sauce
Tomato-Chili-Dip
Cocktailsauce
Sourcream
Herbed butter
Ketchup, mustard

Side Dishes

Spanish potatoes with Sour cream
Juicy corn on the cob with chili butter
Baguettes
Herbs cream cheese

Desserts

Strawberries and vanilla terrine
Chocolate tart of with mango wedges

€ 42.00 per person