



Culinary Pleasures

- Menu suggestions -



- Welcome home at the Bio-Hotel Stanglwirt. -

*Why should this world's pleasures be reserved
only for those who sin*

- St. Hieronymus -

MENU SUGGESTIONS

On this page we introduce you to our most popular menu suggestions. Each menu can be extended according to your desires. The various courses of the diverse menus can also be mixed and matched (additional charges might apply).

It is also possible to fulfill your individual needs & requests and prepare special meals like Fondue, vegetarian meals, etc. according to the professional suggestions of our Executive Chef.

We ask for your understanding that we can serve only one menu - naturally it is possible to offer a choice of two main courses. A Buffet can be offered for a party of 35 or more people.

Our Sommelier is at your service to assist you with the selection of beverages and wines, to complement your menu choices. Please inform us about your menu selection one week prior to your event.

Menus

“The Classic”

Clear soup with sliced pancakes
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Fresh roast of pork
with sauerkraut and dumplings
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Apple strudel with vanilla sauce

per person € 26,50

“The Fine One”

Cream of celery with smoked duck breast
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Beef “Stroganoff” with Spätzle and broccoli
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Chocolate mousse with fresh fruits

per person € 35,00

“The Traditional One”

Home smoked salmon
with salad and mustard sauce

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Strong beef broth with semolina dumpling

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Sirloin steak with pepper sauce,
assorted vegetables and mashed potato

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Curd cheese dumpling with berry compote

per person € 46,00

“The Precious One”

Beef “Carpaccio”
with Parmesan cheese and arugular

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Cream of leek

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Roasted rack of veal with collared vegetables,
mushroom sauce and fine noodles

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White coffee mousse with wild cherries

per person € 53,00

“The Special”

Round of beef in jelly with pumpkin seed oil
and lamb lettuce salad

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Beef broth with paste pastry

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Roasted fillet of char
on grilled tomatoes and artichokes

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Rack of lamb with bell pepper “Polenta” and
green beans

Vanilla parfait flavoured with ginger
and marinated strawberries

per person € 57,00

“The Choice One”

Tartar steak of veal with sprouts salad and
thinly sliced tuna fish

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Cream of carrot and apples

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Poached Organic salmon
on saffron risotto

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Slice of whole grilled fillet of beef with Port
wine sauce, potato soufflé and young
vegetables

Curd cheese soufflé with forest berries

per person € 65,00

Finger Food Snack buffets

The best of the Austrian mountains

We serve you 4 cold and 4 hot “finger food
snacks” from the Austrian kitchen

(available for 35 persons or more)
per person € 25,00

Asia vs. South Europe

China meets Italy on the culinary highway.
Choose from 4 cold and 4 hot “finger food
snacks”

(available for 35 persons or more)
Rate per person € 25,00