

Banquet menus



Menu suggestions

Cold starters

Corn salad with diced pancetta and croutons	12
Quinoa spinach salad with marinated tofu (vegan)	12
Colourful leaf salad with roasted nuts, marinated goat's cheese balls and apricot mustard sauce (vegetarian)	14
Buffalo burrata cheese with cherry tomatoes, old balsamic, basil and pane carasau (vegetarian)	14
Crispy goat's cheese rolls in Brik pastry with rhubarb chutney and salad leaves (vegetarian)	14
Tree-ripened avocado with cherry tomatoes, rocket, balsamic vinegar and olive oil (vegetarian)	14
Carpaccio and tartare of tuna with wakame and daikon	18
Marinated sea trout fillet with gin-pickled cucumbers and radishes	16
Mille-feuille of smoked salmon with traditional potato and cheese spread, salmon caviar and sour cream	18

Menu suggestions

Soups

Beef soup with herb pancakes or bacon dumplings or cheese dumplings or Royal-style schöberl and vegetables	7
Potato soup with leek and croutons	7
Porcino mushroom consommé with hazelnut dumpling	9
Oxtail consommé with tête de veau and sherry	11
Seasonal creme soup	

Sorbets

Stanglwirt sparkling wine	3
Vodka	3
Whisky	3
Champagne	4
Gold powder	4

Menu suggestions

Warm entrées

Cooked spinach mezzelune with onion spread, mountain cheese and chives	12
Parmesan soufflé on tomato ragout	12
Vegan spring roll with tamari sauce	12
Small trio of dumplings (spinach dumpling, cheese dumpling, bacon dumpling) with cabbage	14
Roasted mushrooms with fresh herbs on sliced quark dumplings	14
Small veal "Rahmbeuschel" with sliced curd cheese dumplings	14
Tête de veau on potato and radish salad with chive mayonnaise	16
Black Angus flank steak on focaccia bread	19
Fillets of sole rolled into paupiettes on a bed of vegetables with Basmati rice and saffron sauce	22
Tagliatelle with langoustine and Amalfi lemon in tomato sauce	24

Menu suggestions

Main courses

Lake Chiem whitefish fillet in batter	24
on tomato ragout, served with a colourful leaf salad	
”Crisp-roasted“ fillet of wels catfish	28
on creamed spinach, parsley potatoes with apple and horseradish sauce	
Steamed char fillet	29
on potato and leek ragout with white wine sauce	
Roasted pike-perch fillet	31
on celery, Parisienne potatoes with coriander butter sauce	
Poached monkfish fillet	34
on vegetable risotto with port butter sauce	
Wild-caught sea bass	36
with lemon tagliatelle, clam sauce and fresh chervil	
Fried turbot fillet	38
on leek and potato puree, Imperial farm caviar and beurre noisette	

Menu suggestions

Main courses

Crispy vegetables	22
in tempura batter with dipping sauce (vegan)	
Oven-cooked vegetables	22
with Kipfler potatoes, fresh herbs and smoked tofu (vegan)	
Tempeh stir-fry vegetables (vegan)	22
Corn-fed chicken breast	29
with Madeira jus, leek sauté and vegetable couscous	
Barbary duck breast	31
with orange sauce, savoy cabbage, pine nuts, dried fruit and semolina slices au gratin	
Fillet of beef from Tyrolean Black Angus (150 g)	32
with potato gratin, colourful baby carrots, rosemary jus	
Roast dry-aged Carinthian Alpine beef	34
served with creamed celery, market-fresh vegetables and creamy pepper sauce	
Veal fillet medallion	35
with glazed carrots and potato strudel in creamy morel mushroom sauce	
Venison medallion	36
on caramelized red cabbage, Paunzen-style potatoes and port glaze	

Menu suggestions

Dessert

Vanilla crème brûlée with raspberries	12
Buttermilk mousse , Macedonia citrus fruit and waffle biscuits	12
Strawberry cone with vanilla ice cream	12
Caramelized nut parfait with figs	12
Curd cheese dumplings in crumbed praline and stewed apricot	12
Home-made Kaiserschmarrn with stewed plums and vanilla ice cream	12

Create your own menu

(Maximum of 2 main courses to choose from on arrival)

Three-course menu: 5% discount

Four-course menu: 10% discount

Five-course menu: 15% discount

Lunch menus

1.

Semolina dumpling soup

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Sea trout fillet on a bed of vegetables, with potatoes and saffron sauce

or

Piccata Milanese with tomato spaghetti

or

Aglione vegetable noodles with chilli

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Milk-cream strudel with vanilla sauce

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for your perfect corporate meeting

2.

Cream of tomato soup with basil foam

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Ora King salmon fillet with leek and potato ragout and Noilly Prat sauce

or

Corn-fed chicken supreme with leaf spinach, sage gnocchi and chicken glaze

or

Roasted celery schnitzel with smoked salt, sour cream dip and young leaf spinach

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Bavarian cream and strawberries with mint pesto

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Lunch menus

3.

Carrot and ginger soup with croutons

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Pike-perch fillet on paprika tarhonya with white wine sauce

or

Whole roast beef with peppered beans,
rosemary potatoes and Pommery mustard jus

or

Spelt noodles with gorgonzola, pear and hazelnut

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Sweet yeast dumplings filled with apricot jam
on vanilla foam

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Fruit and general

Fruit basket and miscellaneous

Seasonal fresh fruit (price per piece)	2
Fruit yogurt, natural yogurt or sheep's milk yogurt	2
Granola bars	2
Fruit skewers (3 pieces of fruit)	2
Seasonal fresh berries (approx. 30 g per serving)	2
Brainfood mixed nuts	2

Drinks

Drinks such as organic juices, soft drinks, coffee, tea and much more from our wide selection can be ordered at will and will be charged according to consumption and list prices.

... at home at Stanglwirt



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