

# *Banquet menus*



# Menu suggestions

## Cold starters

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

# Menu suggestions

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## Soups

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

## Sorbets

<b>Stanglwirt sparkling wine</b>	3
<b>Vodka</b>	3
<b>Whisky</b>	3
<b>Champagne</b>	4
<b>Gold powder</b>	4

# Menu suggestions

## Warm entrées

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

# Menu suggestions

## Main courses

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

# Menu suggestions

## Main courses

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

# Menu suggestions

## Dessert

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

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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

\* \* \* \* \*

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

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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*

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## *Fruit basket and miscellaneous*

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