

Stanglwirt Buffet

Variation of starters and appetizers



Minestrone
with pasta and parmesan

Creamy soup of Riesling
with croutons



Wild garlic linguine with prawns and stewed tomatoes



CHOOSE FROM OUR MAIN COURSES:

Oven-cooked side of salmon, chicken wings,
pink roasted duck breast, grilled lamb chops, saltimbocca of veal loin,
Black Angus rib eye, braised BBQ short ribs, suckling pig knuckle
and crusty roast

YOU WILL ALSO FIND A SELECTION OF

Grilled vegetables, roasted herbs, wild broccoli, corn on the cob, oven tomatoes au gratin,
sautéed pak choi, grilled green asparagus, creamy thyme polenta,
stuffed pointed peppers, oven-roasted rosemary rings, rösti, pea rice, sweet potato fries,
and garlic baguette

IN ADDITION YOU CAN CHOOSE BETWEEN

Natural juice and pepper cream sauce



**You will find a selection of sweet and homemade delicacies
at our dessert buffet.**

***Our executive chef Thomas Ritzer and his team
wish you a wonderful evening!***

Recommended Aperitifs

Stanglwirt Brut 0.1 lt./ € 6.80

Bründlmayer Brut Rosé 0.1 lt./ € 9.80

Champagne Roederer Brut 0.1 lt./ € 16.00

Champagne Laurent Perrier Rosé 0.1 lt./ € 22.00

Our wine recommendation

WHITE

2023 Riesling Dürnstein Federspiel

Tegernseerhof / Wachau

0,75 lt. / € 42.00

2020 Feldmarschall von Fenner

(Müller-Thurgau)

Tiefenbrunner / Kurtatsch

0,75 lt. / € 68.00



RED

2020 Barbera d'Alba Vigna della Madre

Sergio Germano / Piemont

0,75 lt. / € 62.00

2018 Cabernet Sauvignon Ungerbergen

Prieler / Leithaberg

0,75 lt. / € 88.00

Stanglwirt, 11th of March 2025