Stanglwirt Buffet

Variation of starters and appetizers

❧

Minestrone
with pasta and parmesan

or

Creamy soup of forest honey and chilli

❧

Pulled pork burger
with coleslaw and rocket

❧

Pumpkin risotto
with roasted pumpkin seeds, pecorino
and pumpkin seed oil

CHOOSE FROM OUR MAIN COURSES:

Fried fillet of golden trout, prawns, chicken wings, veal saltimbocca, pink roasted veal cutlet,
beef fillet steaks, pink roasted flat iron steak from Black Angus, pink roasted saddle of venison,
crusted roast, braised leg of salt marsh lamb, roasted of salt marsh lamb, roasted sausages
and homemade sausages

YOU WILL ALSO FIND A SELECTION OF

Grilled vegetables, almond broccoli, corn on the cob, braised Hokkaido, bacon bean bundles,
stuffed courgettes, jacket potatoes with sour cream dip, vegetable and tomato rice,
potato croquettes, creamy thyme polenta, red cabbage, sauerkraut, creamed savoy cabbage
and potato wedges

IN ADDITION YOU CAN CHOOSE BETWEEN

Natural juice or 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./ € 6.00

Bründlmayer Brut Rosé 0.1 lt./ € 9.20

Champagne Roederer Brut 0.1 lt./ € 14.80

Champagne Laurent Perrier Rosé 0.1 lt./ € 19.80

Our wine recommendation

WHITE

2021 Grauburgunder Winklerberg

Dr. Heger / Baden

0,75 lt. / € 62.00

2023 Grüner Veltliner Rotes Tor Smaragd

F. Hirtzberger / Wachau

0,75 lt. / € 98.00

RED

2017 St. Laurent Reserve

Juris-Stiegelmar /Neusiedlersee

0,75 lt. / € 68.00

2020 Chianti Classico Gran Selezione

Badia á Passignano / Toskana

0,75 lt. / € 88.00

Stanglwirt, 29th of October 2024