New Years Eve Menu

Starters

Beetroot with `Waldviertel` sheep`s cheese and pumpkin seed brittle

Salmon tartar with avocado & sesame

Pla Goong – Thai shrimps' salad

Ceasar salad with crispy tofu & chickpeas

Main Dishes

Ricotta & spinach ravioli

Braised beef cheeks in red wine sauce with truffle polenta

Duck breast à l 'orange with fluffy pumpkin puree and potato gratin

Salmon in puff pastry with Romanesco & rising velouté And braised parsnips

Desserts

Speculoos panna cotta with plum compote

Chocolate mousse with brandy cherries

Quark cream with apricot coulis

White wine punch `Kapuziner`

Winter melon with lemon & mint

EUR 72

RESERVATIONS

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nH HOTELS & RESORTS

Christmas Menu

Starters

Poultry liver terrine with cassis figs and nuts

Boiled beef aspic with pumpkin seed dressing and lamb´s lettuce

Smoked salmon with honey-mustard sauce

Burrata on sweet and sour pumpkin vegetables

English roast beef with pickled mushrooms

Soups

Hokkaido pumpkin and coconut soup

Beef consommé with sherry and root vegetables

Main courses

Ravioli with porcini mushrooms, black truffle cream and sautéed Brussels sprouts

Veal Ossobuco Milanese with saffron risotto

Grilled turkey breast filletwith rosemary jus, fluffy celeriac purée and apple red cabbage

Backed carp with lemon - olive tapenade, herb aioli and rosemary roast potatoes

Dessert

Yeast dumplings filled with plum jam and served with vanilla sauce

Baked apple

Cardinal slices (Austrian meringue and sponge cake dessert)

Nougat and chocolate mousse with mango-passion fruit coulis

Mini sacher cakes

Coffee éclair

Christmas cookies and vanilla crescents

Winter fruit compote of pears, apples with cinnamon and mulled wine

Changes reserved. Prices are in euro and including VAT.

nH HOTELS & RESORTS

EUR 58,00