

SILBERWIRT MENUES



Set Menu I

Please select 1-2 dishes for each course from the selection below.

1st course	Tomato cream soup (vegan), with basilpesto (not vegan)	Beef consommé with pancake strips	Liver dumpling soup
2nd course	Viennese "Schnitzel" breaded pork loin escalope with parsley potatoes	Fried dumplings of spinach and cheese on tomatoes and pesto sauce with Parmesan cheese	Grilled fish fillet in herb-sauce with mascarpone-tagliatelle
3 rd course	Nougat dumplings in butter crumbs with wild berry ragout	Pancakes (2 pcs.) with home-made apricot jam	Small cheese platter with roast pumpkin seeds
€ 30/person, minimum booking: 15 people			

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Set Menu II

Please select 1-2 dishes for each course from the selection below.

1st course	Garlic cream soup Herb coûtons	Semolina dumpling soup	Mixed salad with radishes, garden cress and herbs
2nd course	Silbers roast with roasted onions from Waldviertler young beef, fresh roasted in pan with brown onion sauce, roasted potatoes and pickle fan	Roter Flußwels (Gut Dornau) Rote Rüben-Buchweizen- Risotto I Nußbutter	Silberwirt's porcini mushroom dumplings with brown butter and cress
3 rd course	Warm white Chocolate soufflé Raspberry sauce I dark chocolate cream	Viennese apple strudel with vanilla cinnamon ice cream and whipped cream	Small cheese platter with roast pumpkin seeds
€ 38/person, minimum booking: 15 people			

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Set Menu III

Please select 1-2 dishes for each course from the selection below.

1st course	Smoked salmon tartare with avocado cream, salmon caviar and rocket salad	Beef carpaccio from young Austrian beef Parmesan cheese I rocket Honey mustard	Baked sheep cheese balls in sesame crust with rukola mango salad
2nd course	Consommé with sliced pancake roll filled with beef and vegetables	Riesling cream soup with truffle pesto	Vegetables soup with peas Schöberl and vegetables strips
3 rd course	Angus beef rib-eye steak in pink pepper-Cognac sauce, served with truffled potato gratin and vegetables	Grilled Pork loin steak from the Waldviertel Duroc pig on celery cream and Romanesco	Fried Zander fillet Tomato risotto Chervil sauce
4 th course	Chocolate mousse (vegan) Wild berries	Home-made chocolate pancake filled with chestnuts and marzipan puree with vanilla ice cream and wild berries ragout	Selection of austrian and french cheeses, served with pumpkin seeds and fig mustard
€52/person, minimum booking: 25 people			

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BUFFET INTERNATIONAL



Starters

prosciutto San Daniele with melon,
falafel with humus
mediterranean eggplant spread with black olives
smoked salmon with rocket salad and a dill-yoghurt sauce
pasta salad with pesto and shrimps in a sour cream sauce
salad 'Nicoise' with tuna, bell peppers, onions and olives in olive oil and balsamic vinegar
white and dark bread, bread rolls

Main course

warm roast beef served with baked potatoes and herb sour cream
grilled pike perch fillet with mixed bell pepper-zucchini vegetables and buttered rice
fried spinach dumplings in pesto-tomato sauce
tandoori chicken breast in a creamy, spicy Makhani sauce, served with jasmine rice

Salads

tomato salad, potato salad, Tzatziki
mixed salad with oil and vinegar

Desserts

tiramisu
chocolate mousse
homemade strawberry- and nougat dumplings in a coat of hazelnut crumbs
exotic fruit salad with mango, pineapple, lychees and oranges
french and austrian cheese selection

Price p. person: €41,-

Minimum booking: 30

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BUFFET ITALIA



Antipasti

prosciutto San Daniele with melon

Antipasti alla Margareta – Salami, fillets of sardines , marinated with onions, white wine, pine seed and raisins, parmesan, marinated zucchini, onions and peperonata (home made)

vitello tonnato Pink roasted veal rump with tuna sauce and capers

insalata di rucola con parmigiano – rocket salad with fresh grated parmesan cheese

SOUP

crema di pomodoro – cream of tomato soup

Pasta

penne all'arrabbiata (with spicy tomato sauce)Spaghetti

organic spaghetti frutti di mare - shrimps, clams, prawns and cuttlefish

lasagne al forno

Main courses

pollo al rosmarino – roasted chicken drumsticks seasoned with rosemary

cervo in agrodolce – tuscan ragout of venison in red wine-chocolate sauce

calamari alla griglia e salsa alle herbe – grilled squid served with herb sauce

Side dishes

rosemary potatoes, fried polenta

Dessert

tiramisu

profiteroles – filled with vanilla

with chocolate sauce and whipped cream

cheese selection

with mozzarella, Bel Paese, Taleggio, Dolcelatte, Pecorino and Parmigiano Reggiano

Pane Toscano – Tuscan bread

Price p. person: €38

Minimum booking: 30 people

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BUFFET VIENNA



Cold starters

Wachauer Beinschinken (austrian ham)
carpaccio of viennese roast pork served with horseradish-mustard sauce
tyrolean bacon
cheese slices, Liptauer (austrian bread spread), pumpkin seed spread
selection of with and dark austrian breads

Main courses

cooked beef shoulder
served with Rosti (hash browns)
chive sauce and apple-horseradish
pasta and ham casserole gratinated with gouda cheese
fried vegetables with garlic cream and cocktail sauce
Viennese "Schnitzel" - breaded pork loin escalope
with parsley potatoes
Baked vegetables with garlic cream and cocktail sauce
Vegetable stir-fry with potato dumplings (vegan)

Dessert

variation of apple/curd cheese strudel served with whipped cream
Chocolate mousse (vegan)
Wild berries I served in a glass

Price p. person: € 33
Minimum booking: 25 people

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