



NEW YEAR'S EVE BUFFET AT THE SILBERWIRT 2024

STARTERS

Angus beef tartare / dried cherry tomatoes

House-marinated Norwegian gravad lax / dill yoghurt

Variation of smoked sea fish / mustard and dill sauce

Stone prawn cocktail with mango and mint

Vitello tonnato (boiled veal) with tuna and caper sauce)

Vienna ham from Duroc pork

Roasted and marinated vegetables

Aubergines, courgettes, mushrooms and colourful peppers

SOUP

Cream of pumpkin soup with Styrian pumpkin seed oil

Beef consommé with frittata



MAIN COURSES

Pink roasted Angus beef / port wine jus
Potato gratin / roasted vegetables

Grilled rock shrimp / herb and garlic butter

Roasted salmon trout fillets / truffle risotto

Homemade porcini mushroom ravioli / truffle butter / rocket

Red coconut vegetable curry / jasmine rice

DESSERT/CHEESE

Mini cream puffs / chocolate glaze

Curd dumplings / buttered breadcrumbs / roasted berries

Fresh fruit salad / maraschino

Chocolate amaretto mousse (vegan)

Variation of sweet terrines with strawberry and mint sauce

Cheese board / Austria/France/Italy
Bread basket

Preis pro Person 55 €

