

New Year 's Eve Menu

Aperitif

• • •

Tartar duet: lobster tartar and celery-apple tartar | champagne vinaigrette |
caramelised macadamia nuts | tender herbs

• • •

Clear deer consommé | mousseline dumplings made from braised venison |
sautéed wild mushrooms | cranberry accents

• • •

Medium pan-fried veal filet | creamy celery cream | pickled king oyster mushrooms |
aged balsamic vinegar | crispy Parmesan chip

• • •

Menu 1 Medium grilled beef filet | intensely reduced Bordeaux jus |
parsley root-mashed potatoes | glazed baby carrots

or

Menu 2 Gently grilled sea bass filet | pan-fried king prawns |
creamy lemon risotto | melted cherry tomatoes | reduced bisque

• • •

Creamy salted caramel mousse | crispy chocolate crumble |
fruity raspberry confit | dark chocolate ganache | caramel chip

Kids menu

Clear soup | sliced pancakes

• • •

Small "Wiener Schnitzel" | French fries

• • •

Mixed Ice Cream | whipped cream

Price for Menu 1:

5-courses: 100,60 Euro

4-courses: 85,30 Euro (excl. veal filet)

Price for Menu 2:

5-courses: 93,60 Euro

4-courses: 78,30 Euro (excl. veal filet)

Children's Menu: 31,50 Euro

We kindly ask for table reservation!

Telephone: +43 6413/8204 or

per e-mail: info@wagrainerhof.com

