



Example for Gala Dinners

Ceviche

Raw marinated local char
in cucumber & elder fond,
marinated cucumber, inlaid elder berries,
avocado, bread crisps, char caviar

Local venison

Consommé of deer
with braised pastry, plum jam,
celery royal, celery, gin cream

or

Kir Royal

Currant sorbet
with champagne

Mediterranean fish cuisine

Roasted slice of turbot & grilled calamaretti
in sauce bourride, veal head & tomato ragout,
vegetable of peas and green asparagus,
passe pierre (edible seaweed), lemon case

or

Alpe-Adriatic-cuisine

Crispy fillet of veal coated in tramezzini „alla Saltimbocca“
with sage-parmesan foam sauce,
tomato cream, roasted cima di rapa,
braised filled zucchini flower,
olive cavatelli, mini basil

or

Vegetarian cuisine

Braised salad hearts
in mimolette-cheese foam sauce, artichoke crème,
roasted artichoke, cheese,
herb salad, marinated truffle

„Bismarck`s heart“

Sweet strawberry heart
with yoghurt, white chocolate,
lemon balm, homemade strawberry-curd ice-cream





Example for Austrian menu

Sautéed chanterelle
with egg, herbs

Traditional wedding soup

Boiled local premium beef
with classic side dishes

or

In butter fried „Wiener Schnitzel“ of local veal
(fried escalope)
with parsley-potatoes, cranberries

or

„Gasteiner Blattl-Krapfen“
Typical savoury doughnut of Gastein
with cabbage

Sweet dish of apples and rolls „with a new twist“
with rhubarb, strawberry ice-cream





Example for menu

Pastry case filled with smoked ham and curd
with dandelion-corn salad,
tomato-horseradish vinaigrette,
parsley pesto

Cream soup of snow peas
with mint, bresaola

**Ragout and medium roasted back
of local deer**
in spice jus,
creamy savoy, cranberry-savoury doughnuts

or

Braised slice of Australian Wagyu beef
in ginger-dashi-lemon grass fond,
pak choi, shiitake mushroom,
sprouts, coriander,
braised hoisin-vegetable-wan tan

or

Homemade spinach-yolk-ravioli
in truffle sauce



Iced whiskey-soufflé
with Exotic fruits,
mojito-foam, pastry



Vital menu - example

Marinated corn salad
with tomatoes, sautéed mushroom,
poached egg

Sous vide of pikeperch
in herb sauce,
braised leek,
quinoa strudel

Jellied sheep milk yoghurt
with purée of sallow thorn

