



MENU

Juniper butter

-

Bread | Salads | antipasti from the buffet

-

Veal liver parfait | pistachio crumble | brioche

-

Pastry filled with chorizo | celery | persimmon | paprika sauce

or

Pumpkin gnocchi | herb spuma | jerusalem artichoke | brown bread

or

Herb consommé | parsley frittata | tomato

or

Light spicy gazpacho

-

Saddle of venison | chestnut | herb pastry | blue cabbage | pimento cream

or

Duet of duck | breast and fagottino | orange jus | sugar snaps |

potato spuma

or

Fillet of pike-perch | yuzu foam | curried lentils | mini romaine lettuce leaves | dill cream

or

Basmati rice pan | avocado | wok vegetables | mango



-

Ice cream and cheese from the buffet

-

Dessert buffet

or

Fresh fruit



KIDS MENU FROM THE BUFFET

Grilled sausage | potato croquettes | carrots

-

Ice cream of your choice

OUR WINE RECOMMENDATION

from our sommelier Dalia Messa

Aperitif

French 75 € 11,00

White Wine

Vino del Passo 2020 – Winery Lieselehof € 80,00

Rosé Wine

Merlot Rose Meris 2021 – Winery St.Pauls € 39,00

Red Wine

Lagrein Riserva Gries 2019 – Winery Nals-Margreid € 50,00

Dessert Wine

Gewürztraminer Roen 2019 – Winery Tramin € 56,00

Digestif

Texas Volcano € 09,00

Hotel Chalet Mirabell, 11th October 2022