



# Menu

## NEW YEAR'S EVE



### STARTERS

#### Chilled oysters

Accompanied with a citrus shallot mignonette

#### Beet tartar

With vegan feta and caramelized nuts and spicy cress

#### Beef tartar on toast

With truffled mayo-bio filet with capers, shallots, cornichons

#### Cheese platter

Artisanal cheeses from Jumi served with fresh and dried fruits, honey, and fig mustard

#### Charcuterie

Assorted cured meats from Höllerschmid served with pickles, mustard, horseradish

#### Vegan platter

Hummus, fresh and roasted vegetables, and marinated olives

#### Seafood Platter

Smoke salmon, marinated chilled shrimps, smoked trout

### MAINS

#### Höllerschmid's dry aged roast beef

With red wine shallot sauce

#### Marinated soy ginger salmon

Slowly Braised Lamb Schanks

#### Wiener schnitzel from tenderloin pork

With preiselbeeren

### VEGAN


#### Stuffed squash


With wild rice and shitake and oyster mushrooms, drizzled with almond sauce

#### Austrian potato strudel


With leeksw, baby spinach, and crimini mushrooms

### SIDES


Root vegetables, brussels sprouts, and pomegranates maple tahini 


English cucumber salad 

With dill


Garlicky green beans 

With lemon vinaigrette, crispy onions, and aged parmesan

Baby romaine heart, pickled red onions, cherry tomatoes, and croutons with vegan Ceasar dressing 

Oven potatoes 

With horseradish creme fraiche

Truffled parmesan French fries 

### HOMEMADE DESSERTS


Traditional sacher torte

Newyork style cheesecake

With fresh berries and compote

Callebut chocolate mousse

With raspberries

Granny smith apple crumble 

Sliced fruit selection

Chocolate truffles

Red velvet cupcakes

### MIDNIGHT SNACKS

"Wiener Würstelstand"

Austrian Käsekrainer, Debreziner and Bosna with condiments

Sausages from Höllerschmid

Käsekrainer

Bratwurst

Debreziner

Plant based sausage

Sides: Horseradish, Pickled gherkins, Mustard, Ketchup, Pfefferoni, Semmel, Black Bread, Rye Bread