

*December 24<sup>th</sup>, 2021*

*Christmas Menu I*

**Amuse Bouche**

**Duet of Beef Fillet**

Carpaccio & Tartare

**Clear Beef Broth**

Semolina Dumpling, Julienne Vegetables

**Medium Roast Saddle of Veal**

Potato Gratin, Vegetables, Red Wine Jus

**Chocolate – Spiced Cookie Mousse**

**4-Gang Menü: € 59,-**

*Included in the menu rate is the cover*

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*Christmas Menu II*

**Amuse Bouche**

**Duett of Beef Fillet**

Carpaccio & Tartare

**Clear Beef Broth**

Semolina Dumpling, Julienne Vegetables

**Mixed Fish Plate – Pike Perch, Sea Bass, Prawn**

Sauteed Leaf Spinach, Rice, Saffron – Fish Jus

**Chocolate – Spiced Cookie Mousse**

**4-Course Menu: € 55,-**

*Included in the menu rate is the cover.*

## *Vegetarian Christmas Menu*

### **Amuse Bouche**

**Avocado Tartare**  
Toasted White Bread

**Clear Vegetable Broth**  
Semolina Dumpling, Julienne Vegetables

**Homemade Noodle Pockets with Spinach – Ricotta Filling**  
Browned Butter, Tomatoes, Parmigiano

**Chocolate – Spiced Cookie Mousse**

**4-Course Menu: € 42,-**  
*Included in the menu rate is the cover.*

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## *Kid 's Christmas Menu*

**Clear Beef Broth**  
Semolina Dumpling, Julienne Vegetables

**“Wiener Schnitzel” of Veal**  
French Fries

**Kid's Chocolate – Cream Cake**

**3-Course Menu: € 21,-**  
*Included in the menu rate is the cover.*

We are already looking forward to celebrating Christmas with you at our traditional restaurant!  
On this evening reservations are only possible at 6.00 pm, as we will close the restaurant around  
09.00 pm. We kindly ask you for your menu choice in advance with your fixed reservation.  
Thank you & Merry Christmas!  
Julia Haidinger, Simon Schuster & Team Steinerwirt