THE PLACE *to* CELEBRATE

NEW YEAR

BOOK NOW · BOOK NOW · BOOK NOW · BOOK NOW ·

StP

StPeter

STIFTSKULINARIUM

NEW YEARS MENU

MARINATED YELLOWFIN TUNA
Beluga caviar | beetroot | sour cream | olive oil malto

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DOUBLE BOILED FEATHERED GAME CONSOMMÉ
with fried duck praline and cranberry "pain perdu"

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BUTTER POACHED LOBSTER MEDALLIONS
fennel | pickled apricot | crustacean foam

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FILLET OF ORGANIC SIMMENTAL BEEF
unstuffed foie gras alla Rossini | black winter truffle

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JELLIED CHAMPAGNE SOUP
mandarin | cassata ice cream | caramelized milk brioche

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+43 662 84 12 68-0

VEGAN
NEW YEARS MENU

MARINATED BEETROOT
apple | celery | black winter truffle

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VEGAN PARSNIP CREAM SOUP
braised port wine treviso

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VEGAN RISOTTO
winter leek | white Alba truffle

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MORELS
green asparagus | artichoke | baby carrot | puff pastry

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ASTEROID
raspberry sauce

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NEW YEARS MENU

5 COURSES	€ 195,-
COVER CHARGE	€ 7,-

book now!

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