



HOTEL BRISTOL
A LUXURY COLLECTION HOTEL

Vienna

CULINARY POTPOURRI WITH VIENNESE FLAIR

Starters

Marinated Fjord Salmon Peppered with Lemongrass
Terrine of Seafood and Salmon-Mosaik with Leave Spinach and Vegetable Cover
Tuna Carpaccio in Poppyseed-Ginger Dressing
Variation of Smoked Fish from the River and Sea
Raspberry Marinated Chicken Breast and Chicken Galantine
Terrine of Deer with Liver Parfait and Oxford Sauce
Viennese ‚Tafelspitzsülzchen‘ (aspic of boiled beef) on Lentil Seedlings in Pumpkin-Seed Dressing
Spicy Parma Ham with Pineapple and Melon
Potpourri of Lettuces with a Selection of Dressings

Soup

Artichoke Cream Soup with Parsley Dumpling

3 Main Courses to Choose

Fried Pikeperch on Mushroom-Spinach Vegetables in Bell Pepper Cream
John Dory Fillet on Fennel Vegetables with Crayfish
Pennette in Lime Sauce with Norwegian Shrimps
Viennese Chicken Breast with Parsley Potatoes
Classical Esterhazy Roast with Dumplings in a Napkin
Roastbeef in a Mustard Crust with Fresh Vegetables and Gratin Dauphinoise
Stroganoff Fillet of Beef with Butter Dumplings
Swiss Sautéed Veal with Roesti
Glazed Veal Fricandeau with Potato-Mushroom-Strudel
Fried Legg of Lamb in Herbs with Zucchini-Bell-pepper Vegetables on a Polenta Casserole
Tender Medallions of Pork in Gorgonzola Sauce with Celery Vegetables and Tagliatelle

Desserts

Curd Cheese Dumpling with Nougat filling in Almond Crumbs with Honey Cherries
Refreshing Ice Cream Parfait Variation with Fruit Sauce
Chocolate Cream in a Glass, Panna Cotta
Slice of Caramel-Mousse, Advocaat-Eclair, Cardinal Slice,
Soufflé of Red Currant, Fruit Tartlets,
Apricot-Crumble, Slice of Brazil-Nut Mousse, Irish-Cream Slice

€ 55,00 per Person

We are pleased to prepare this buffet as of 30 Persons with a choice of 3 main courses.
As of 40 persons the buffet can be prepared with a choice of 4 main courses.



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AUSTRIAN BUFFET

Selection of Starters

Trout Roulade with Stuffed Eggs
Smoked Fish from the Mond Lake with Horseradish Cream
Duck Liver Pâté with-Compote of Upper Austrian Cider Apples
Viennese Boiled Fillet in Aspic with Pumpkin Seed Oil on Lentil Seeds
Pork Loin from Burgenland with Caraway on a Red Cabbage Salad
Terrine of Tirolean Venison with Pumpkin Vegetables

Soup

Carinthian Pork Stew

Main Courses

Carinthian Fillet of Cat Fish in a Garlic Crust with Pan Fried Pearl Barley

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Veal Escalop "Wiener Schnitzel" with Parsley Potatoes

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Greaves Dumplings from the "Waldviertel" Region with Pickled Sour Cabbage

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Styrian Chicken Breast with Pumpkin Filling and Bell Pepper Sauce

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Braised Roast Lamb with Polenta Casserole

Desserts

Kaiserschmarr'n (sugared and cut Omelette) with Stewed Plums

Mousse of Caramelized Pumpkin Seeds

Viennese Curd Cheese Strudel with Vanilla Sauce

Filled Puff Pastry Rolls with Sour Cherries

'Linzer' Slice with Apple Filling, Poppy Seed-Punch-Cake

Strawberry Cream Roulade from the Burgenland, Tirolean Fritters

€ 53,00 per Person

We are pleased to prepare this buffet as of 30 Persons.



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BUSINESS BUFFET I

Starters

Terrine of Salmon and Salmon Mosaik with Spinach in Vegetable Coat
Tuna Carpaccio with Gannel Pasty
Chicken Breast Marinated in Raspberry Vinegar with Chicken Galantine
Saddle of Beef in Cabbage Jacket with Stuffed Artichokes
Viennese Rump in Aspic with Pumpkin Seed Oil on Lentil Seeds
Salad Potpourri with a Variety of Dressings

Main Course

Fried Pikeperch on Spinach with Mushrooms in Bell Pepper Cream
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Legg of Lamb Fried in Herbs with Zucchini-Bell-Pepper Vegetables
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Wheat Dumpling Terrine
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Vegetable Lasagna

Desserts

Selection of Ice-cream Parfaits with Fruit Sauce
Stracciatella Cream Served in a Glass
Traditional Viennese Profiteroles with Chocolate Sauce
Cardinal Slice
Soufflé of Red Currant
Fruit Tartlets
Apricot-Crumble

€ 48,00 per Person

We are pleased to prepare this buffet as of 25 Persons



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BUSINESS BUFFET II

Starters

Fjord Salmon Pickled with Lemongrass and Pepper
Roulade of Sole with Crayfish
Variation of Smoked Fish from the River and Ocean

Terrine of Deer with Liver Parfait and Oxford Sauce
Spicy Parma Ham with Pineapple and Melon
Rabbit Vol-au-Vent with Beets and Pine Nuts
Salad Potpourri with a variety of Dressings

Main Courses

Fillet of John Dory on Fennel Vegetables with Crayfish

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Glazed Veal Fricandeau with Vegetable Rice

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Boletus Jacket in Parsley-Walnut Sauce

Desserts

Curd Cheese Dumpling with Nougat Filling in Almond Crumbs with Honey Sour Cherries
Berry Yoghurt Mousse
Slice of Orange-Irish-Cream
Semolina Bavaroise
Slice of Brazil-Nut Mousse

€ 48,00 per Person

We are pleased to prepare this buffet as of 25 Persons



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GALA BUFFET... ... FOR YOUR EXCLUSIVE PARTY

Starters

Truffled and Poached Salmon with Saffron Marinated Fjord Salmon
Galantine of Monkfish in a Beet Jacket with Stuffed Eggs
Carpaccio of Butter Mackerel with Ginger Seedlings
Smoked Marlin and Tuna with a Wasabi Cream Parfait
Seafood Cocktail and Pineapple in a Thousand Island Dressing
Terrine and Fillet of Deer with a Sweet Chestnut Cream and Mushrooms
Saddle of Milk Veal in Spinach Jacket with Vegetables
Roulade and Parfait of Styrian Capon with Apple-Celery-Salad
Raw Ham with Italian Vegetables Marinated in Olive Oil
Rabbit in Aspic with Foam Bread and Styrian Pumpkin
Selection of Marinated Organic Vegetables and Salads

Soup

Cream of Lobster with Fleurons

Main Courses

Fried Tilapia Fillet in Coco Jacket on Fennel-Scion Vegetables with Curry Cream
Shrimps with Wok-Vegetables and Basmati Rice
Saddle of Deer „Colbert“ with Almond Potatoes and Black
Truffled Medallion of Pork with Tripoline
Girardi Roast with Palfi Dumpling
Chicken Breast in Crispy Flakes and Potatoes with Pumpkin Seeds

Desserts

Crepes Suzette
Chocolate-Almond Casserole with Warm Raspberries
Apricot Dumpling with Butter Crumbs
Sweet Woodruff Mousse with Cranberries
Strawberry Cream with Grand Manier, Creme Brulee
Fruit Salad Scented with Maraschino, Chestnut-Esterhazy Slice
Banana Cookie with Almonds in a White Chocolate Layer, Mango-Semolina Roulade
Nougat Mousse Duet, Vanilla-Raspberry Bavaroise, Pistachio with Cherries

€ 64,00 per Person

We are pleased to prepare this buffet as of 50 Persons



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MEDITERANEAN FINESSE

Anti Pasti

Calamari in Parsley and Balsamico
Shrimp and Mussel Cocktail
Smoked Fillet of Swordfish
Bouchées with Onion Confit and Anchovy Stuffing
Vitello Tonnato
Prosciutto San Daniele with Melon and Grissini
Mozzarella with Tomatoes and Parsley Pesto
Fried Melanzani and Zucchini with Dried Tomatoes in Basil
Peperonata and Marinated Garlic
Artichoke Hearts Perfumed with Celery and Lime
Truffled Mushroom Salad
Variation of Salads with Gorgonzola- and Italian Dressing

Zuppa

Minestrone alla Milanese

Secondo

Fried Fillet of Branzino with a Thyme-Garlic Butter Sauce on a Vegetable Variation of Red Onion, Peas and Celery
Saltim Bocca on Safran Rice with Tomato Confit
Fried Chicken Breast in Rosemary with Gnocchi and Grana
Lamb in Mediteranean Herbs with Baked Potatoes
Fried Roastbeef in Barolo Sauce with Piccotta-Potato Terrine
Fried Duck with Braised Green Cabbage and Polenta Crusts
Vegetarian Lasagna Verde

Dolce

Lambrusco-Mascarpone Cream
Cassata Parfait
Amaretto-Tiramisu
Refreshing Fruit Salad with Maraschino
Meringue Cake
Panna Cotta

€ 49,00 per Person

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