

# FESCH- The Buffet!



## FESCH - THE BUFFET

MON. - FRI. LUNCH AND  
SAT. - SUN. - MON. - TUE. - WEN. - EVE-  
NINGS

Fresh fish from "Salzkammergut", delicate meat and fresh vegetable from Austrian farmers. That and still many more expect they in the FESCH · 27.00

## MEDITERRANEAN BUFFET

THU. - FRI. EVENING

**We have the recipe to make it posh:**

Asia meets the Adria ...  
Travel to new culinary shores. Delicates from the Far East - made in the Wok, fresh fish & delicious seafood. An ocean of delicacies · 31.50

## FAMILY BUFFET

SUN. - HOLIDAYS LUNCH

**The weekend is finally here.** Pure relaxation... Except for the hungry pack and their desires. A clear-cut case for FESCH. Eat & drink to your heart's content, for young & old gourmets. A selection of non-alcoholic drinks, draught beer, wine & coffee is included in the price · 26.00

## DINNER FOR TWO EVERY EVENING

The posh and romantic five-course menu for two included aperitif, one bottle of wine or accompanying wines, 2 non-alcoholic drinks and coffee · 92.00

## THE MENU FOR THE MONTH OF FEBRUARY

### Beef aspic

with quails egg and Frisé salad  
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### Cream of red paprika

with sprouts  
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### Variation from Oyster

with mushroom stuffing  
au gratin  
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### Grilled cutlet of veal

with butter corn and baked potatoes  
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### Duet from chocolate

on marinated orange segments



## APERITIF

### "Canaletto"

Aperol, Cranberry,  
Triple Sec, Gin and Vodka · 4.90

### Hillinger Secco-rosé

Gently sparkling with fine fruit: that's the Hillinger Secco – the pink creation of 100% Pinot Noir grapes....  
125ml · 4.60 bottle · 29.90

### COCKTAIL OF THE MONTH:

#### "El Diablo"

Tequila Cuervo, Crème de Cassis,  
Ginger Ale and Limette · 4,90

Tasty food from  
the region



### Organic beef carpaccio

with parmesan and arugula salad · 10.50

### Cream of black salsify

with veal balls and lemon · 4.50

### BEEF FILET with balsamico-port wine

shallots 200 g · 21.90 / 300 g · 24.90

Apple/elderberry juice 0.25 l · 3.20

Apple/carrot juice 0.25 l · 3.20

Apple/cherry juice 0.25 l · 3.20

Pear juice 0.25 l · 3.20

## APPETIZERS

### Smoked salmon (homemade)

with cucumbers and caviar · 9.90

### Beef aspic

with quails egg and Frisé salad · 8.90

## SOUPS

### Cream of red paprika

with sprouts · 4.50

**Clear beef soup** with liver dumplings, noodles,  
semolina dumplings or sliced pancake · 3.90

## ENTREMETS

### Gnocchi

on tomato-basil-sauce · 11.90 \*9.20

### Chickenmasala

with rice and ginger · 11.90 \*9.20

## ENTRÉES

### Filet of angler-fish wrapped in bacon

on risotto in white wine and  
vegetable tagliatelle · 17.90

### Grilled pike perch

on peas puree, leaf spinach and  
lobster sauce · 17.90

### Grilled cutlet of veal

with butter corn and  
baked potatoes · 22.90

### Roast chicken

with sautéed vegetables · 14.50

### Viennese Schnitzel (fried escalope of veal cutlet)

with parsley potatoes and cranberries · 15.90

### "Kavalierspitz" (Boiled beef)

with cream spinach, roast potatoes and  
bread-horseradish · 16.50

## SIDE DISHES

Select from our  
posh side dishes and  
enrich the flavour of your entrée!

Rice · 1.50

Polenta · 1.90

Vegetables of the season · 2.10

Potatoes · 1.50

Balsamico shallots · 2.20

Potato chips · 1.70

Small salad · 2.20

Noodles · 1.50

Potatoes en papillote · 1.70

Potato salad · 2.40

## DESSERT AND CHEESE

### Crème brûlée

with banana ice-cream · 6.90

### Duet from chocolate

on marinated orange segments · 5.90

### Pears strudel

with portwine grapes compote · 7.10

### Apple strudel with vanilla ice cream

chocolate sauce and whipped cream · 5.90

### Pancakes with vanilla ice cream

chocolate sauce and whipped cream · 5.90

### Cheese selection from Austria

with homemade pineapple-onion-chutney · 7.50

## VINEYARD OF THE MONTH TADTEN/BURGENLAND

125 ml · 4.50 FL. · bottle 26.00

2011 Welschriesling

2011 Chardonnay

2011 Rosé Zweigelt

2009 Zweigelt Heideboden

2009 Cuvée Tetuna (BF.CS.ZW)

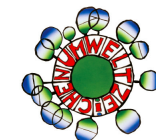


Fesch Recipe  
of the month by  
Michael Fischer

### "Beef-liver turret"

grilled beef liver, apple,  
rocket salad and bacon · 9,90

RESERVATIONS  
+43 (0)732 6959-10  
WWW.FESCH.CC



\*small portion

If you have any concerns regarding food allergies,  
please alert your server prior to ordering  
All prices in Euros. In the evening we charge 2.00  
cover charge per guest. All prices include statutory  
VAT and charges. Subject to change. February 2012