A "WILD" NIGHT: NEW YEAR'S EVE CELEBRATION

SPARKLING WELCOME

FROM 7:00 P.M.

at the Wohncafé

NEW YEAR'S EVE BUFFET

FROM 7:30 P.M.

in the Banquet Hall

ENTERTAINMENT

FROM 7:00 P.M. TO 12:00 A.M.

Magic show, photo booth, and live band inviting you to dance.



CANADIAN WILD OYSTERS

with Chester bread and lemon

ROAST BEEF FROM YOUNG SALZBURG BEEF

with vegetable salad and remoulade sauce

CHAR CAVIAR

with blinis, crème fraîche, and chives

CURED AND SMOKED FISH FROM FUSCHLSEE

from our own fishery

CURED HAM

with marinated melon and pecorino

CAPRESE

with tomato, arugula, and pine nuts

POLLO TONNATO

with tuna sauce, capers, and arugula

DIVERSE SALAD BAR

with various dressings

INGREDIENTS

A: Gluten, B: Crustaceans, C: Eggs from poultry, D: Fish, E: Peanuts, F: Soybeans, G: Milk from mammals, H: Tree nuts, L: Celery, M: Mustard, N: Sesame seeds, O: Sulphur dioxide and sulphites, P: Lupins, R: Molluscs



DRY-AGED ENTRECÔTE FROM LOCAL YOUNG BEEF

with potato gratin, sauce Béarnaise, and bacon green beans

STROZZAPRETI À LA CARBONARA

with Parmesan and Guanciale

FISH & CHIPS OF SALMON TROUT

with pak choi, lime, and sesame

CAULIFLOWER, HARISSA, CARROT, COUSCOUS, AND MINT STYRIAN CRISPY CHICKEN IN PUMPKIN SEED CRUST

with potato-cucumber salad and lingonberries

HERB-SEARED BLACK TIGER PRAWNS "SANSIBAR" STYLE

with garlic and tomato

DESSERT

A,C,E,F,G,H,N,O

MACARONS
FRUIT GUMMIES
MINI CREAM ROLLS
TARTE TATIN
FINE DARK CHOCOLATE BROWNIES
FRUIT TARTLETS
CRÈME BRÛLÉE
TIRAMISU
ASSORTED CAKES AND SLICES

CHOCOLATE FOUNTAIN with fresh fruit

BABA AU RHUM

with Chantilly cream and vanilla ice cream

FIREWORKS

FROM 00:00 A.M.

€199

PER PERSON

Including aperitif, New Year's Eve buffet, non-alcoholic beverages (water, soft drinks, coffee, tea), beer, selected wines, and one glass of sparkling wine for the fireworks.*

*Children up to 6 years are free, 6-12 years 50% of the price, full price for ages 12 and above.