

Menu suggestions

Grünspanbuffet

Starters & Salads

- Steak Tatar C, M, D, A, G
- Graved Fjord salmon with sesame cream C, M, N, F
- Roast pork carpaccio with horseradish sauce & sautéed pumpkin seeds G, C, L, M
- “Tafelspitzsuzl” – beef jelly with runner beans & pumpkin seed oil vinaigrette L, M
- Mixed leaf lettuce with balsamic dressing L, M
- Potato salad L, M

Soups

- Tasty beef soup with freshly made soup fillings A, C, L, G
- Seasonal cream soup A, L, G

Main dishes

- “Ducats schnitzel” from pork A, C, E
- Chicken breast tips with herb cream sauce, mushrooms & rice C, A, G, L
- Seasonal fish dish D
- Roast pork with sauerkraut & pretzel dumplings A, L, G, C, O
- Goulash of beef shoulder with pretzel dumplings A, L, G, C
- Spinach-ewe’s-cheese “Strudel” with “Grünspan” dip G, L, C, A, M, D

Desserts

- Fine chocolate mousse C, A, F, G, E
- Ragout of berries with vanilla cream G
- Soft meringue with vanilla-, strawberry- & chocolate sauce A, F, H, G, C, E
- Chocolate-nut-cake with chocolate sauce & whipped cream E, G, H, C
- Homemade apple-strudel with cinnamon cream A, C, G, E, F

Additional at your choice:

Fine combination of cheese with rustic bread & butter:

- small serving: € 39,00 G
- standard serving: € 49,00 G

Buffet price:

- 30 to 49 people, € 34,50 per person
- 50 to 69 people, € 32,80 per person
- more than 70 people, € 31,00 per person

Prices include all taxes and fees.

No liability for changes in prices or dish, or for mistakes.

Home cooking buffet

Starters

- Roast pork carpaccio with horseradish sauce & sautéed pumpkin seeds G, C, M, L
- Beef-salad with radish & runner beans L
- Marinated grilled vegetables with Mediterranean herbs, ewe's cheese, olive oil & balsamico G
- Mixed lettuce with balsamic dressing L, M
- Potato-salad L, M

Soup

- Beef soup with freshly made soup fillings A, C, L, G

Hot dishes

- Roast pork with herbs & pretzel dumplings A, C, L, G
- Sausage Bavarian style with traditional mustard M, A, L
- “Krautfleckerl” – with leaf lettuce A, C, G, L, M
- Crispy baked beef croquettes with herb-dip & parsley potatoes A, C, E, F
- Goulash of beef shoulder with pretzel dumplings A, C, E, F
- Home cooking dish of the month

Desserts

- Soft meringue with vanilla-, strawberry- & chocolate sauce A, F, H, G, C, E
- Chocolate-nut cake with chocolate sauce & whipped cream E, G, H, C
- Homemade apple-strudel with cinnamon cream A, C, G, E, F

Additional at your choice:

Fine combination of cheese with rustic bread & butter:

- small serving: € 39,00 G
- standard serving: € 49,00 G

Buffet price:

- 30 to 49 people, € 29,80 per person
- 50 to 69 people, € 28,50 per person
- more than 70 people, € 27,00 per person

Allergens according to codex recommendation: A gluten-containing grains / B crustaceans / C egg / D fish / E peanut/
F soy / G lactose / H edible nuts/ L celery / M mustard / N sesame / O sulphites / P lupines / R molluscs

Mini à la carte

The organiser choose a mini a la carte
of the current menu

2 – 3 Starters

3 – 4 main dishes

2 – 3 desserts

Prices according to usage

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