

Menu proposals 2011 (only for groups)

- 1.) * Beef broth with pancake
* Spaghetti with flavourful meat sauce
* Curd strudel € 9,80
- 2.) * Beef broth with choux pastry
* Oven-fresh roast pork with warm cabbage salad and bread dumpling
* Apple strudel € 11,20
- 3.) * Beef broth with semolina dumplings
* Grilled sausage with French fries, mustard and salad garnish
* Black forest cake € 11,20
- 4.) * Beef broth with liver dumplings
* Breaded deep fried pork cutlet with parsley potatoes, salad garnish and cranberries
* Curd strudel with vanilla sauce € 13,20
- 5.) * Mixed salad with cheese
* Flavourful beef goulash with bread dumpling
* Sacher cake € 13,50
- 6.) * Mixed seasonal salad
* Grilled chicken breast with herb butter, vegetables and potato croquettes
* Original apricot cake with local Wachau apricots € 14,20
- 7.) * Piquant meat salad
* Braised beef with sauce „Esterhazy“, herb butter gnocchi and fresh vegetables
* Cheese cake € 14,20
- 8.) * Home made beef broth with sliced herb pancakes
* Pork Cordon Bleu with butter rice, salad garnish and cranberries
* Black forest cake € 14,60
- 9.) * Mixed salad with ham and cheese
* Savoury braised beef sirlion with fresh roast onions, vegetables and crispy potato chips
* Fresh fruit salad with ice cream € 14,80
- 10.) * Ham roll on salad
* Classical boiled beef rump with roast potatoes, cream spinach, apple sauce with horse radish and chive sauce
* Crepe filled with jam made with local Wachau apricots € 15,80
- 11.) * Raw ham from the Wachau with melon
* Grilled pikeperch with herb butter, almond rice and fresh small vegetables
* Original apricot cake with local Wachau apricots € 17,50

Vegetarian menus

- 12.) * Cream of garlic soup
* Fried potato turnovers with mushroom and cheese filling with garlic sauce and salad garnish
* Sacher cake € 10,80
- 13.) * Mixed seasonal salad
* Spinach strudel with Greek sheep milk cheese, parsley potatoes and garlic sauce
* Apple strudel € 11,90

**We ask you to choose 1 menu per group.
For 20 paid meals, you get 1 free menu.**

Your Stiftsrestaurant Melk team