

# Grünauer Private Dining in the Vienna Zimmer

## Optional Hors d'oeuvres \$10/person

Belegte Brote – selection of Viennese open-faced sandwiches on house made bread

*With one from the following:*

Sliced artisan sausages over sauerkraut  
Viennese fried mushrooms with tartar sauce  
House smoked salmon with toast points

Wammerl – crispy pork belly with fried semolina dumplings and balsamico shallots

## 3 course menu from which guests will order the night of the event \$50/person:

### Salad

Haussalat – House salad with field greens, tomatoes, cucumbers and a pumpkin seed oil vinaigrette

Rübensalat - House roasted and pickled beets with arugula, toasted pumpkin seeds, red onion, and a goat cheese ricotta spread

Wiener Gemischter Salat – Assortment of cucumber, tomato, cabbage, and carrot salads

### Entrée (choose 3 for the evenings event menu)

Seasonal spätzle – House made vegetable spätzle with seasonal vegetables

Klassisches Wiener Schnitzel – Thinly pounded duroc pork cutlet, breaded and pan sautéed with potato cucumber salad

Schweinebraten – Roast duroc pork loin and shoulder with spätzle and red cabbage

Ungarisches Rindsgulasch – Hungarian style beef gulasch in a spicy paprika sauce with spätzle

Filet tournedos au Poivre – seared beef tenderloin medallions with a green peppercorn sauce and pommes frites (add \$5/person)

Seasonal fresh fish (add \$5/person)

### Dessert

Apfelstrudel – traditional apple strudel with rum soaked raisins, sherry vanilla sauce and fresh whipped cream

Topfenstrudel – farmer's cheese strudel with rum soaked raisins, sherry vanilla sauce and fresh whipped cream

Schokoküchen – flourless chocolate cake with hazelnuts, chocolate sauce and fresh whipped cream

### Alcohol

#### **\$25/person**

Open beer and wine – 2 premium white and red wines. Hofbräu and boulevard bottles

#### **\$35 /person**

Open beer, wine & liquor - 2 premium white and red wines. Hofbräu and boulevard bottles with a selection of premium spirits