



# NASCHMARKT

## PRIVATE DINING MENU

Please make a selection in each section of our three-course plated dinner menu below for your next memorable event.

### STARTERS

Butter Lettuce Salad with shaved radishes, toasted pumpkin seeds, pumpkin seed oil & citrus vinaigrette

Spätzle with Smoked Chicken, corn, sweet peas, tarragon and mushrooms

Choice of Smoked Pork Bratwurst or Spicy Paprikawurst with braised sauerkraut, caramelized onions and Dijon mustard

Pan Seared Scallops\*, purple cauliflower puree, raisin & almond pesto, pancetta, caper berries

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### MAINS

Tagliatelle Pasta, asparagus pistou, pistachios, Alpha Tolman cheese

Grilled Sword Fish with lentils with spicy sausage, Brussels sprouts, kale and macadamia nuts

Classic Wiener Schnitzel with lingonberry sauce, Austrian potato salad, lemon and crispy parsley

Hungarian Beef Goulash; beef shoulder braised in paprika, served with herbed spätzle, Hungarian pepper and sour cream

Grilled C.A.B. New York Steak; truffle purple potato puree & chips, Brussels sprouts with lardon, shiitake mushrooms, master jus

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### DESSERT

#### SALZBURGER NOCKERL

Fluffy vanilla soufflé with blueberry compote & vanilla bean ice cream

#### APFEL STRUDEL

Apple & hazelnut strudel with whipped cream, toasted almonds & vanilla bean ice cream

#### SCHOKO KUCHEN

Liquid center Valrhona chocolate cake, macerated strawberries, wild strawberry sorbet, chocolate sauce, pistachios