



HOCHGENUSS MIT HÜTTENFLAIR.
UNSER KULINARIK-ANGEBOT.





GENERAL INFORMATION

From menus to buffets to fondues, we have a lot of culinary delicacies to offer. Our suckling pig | lamb from the earth oven is always a highlight.

You are also welcome to let us know your wishes and ideas, with enough time you can organize almost everything.

For longer celebrations, our staff is always available until 2:00 a.m. If it takes longer, a surcharge of € 25,- per hour will be charged per service employee.





APPETIZER | FOR A SNACK

CANAPÉS | PRICE PER PIECE

with roast beef and tartar sauce	€ 3,50
with trout tartare, sour cream and dill	€ 3,50
with beer cheese and grapes	€ 3,00
with beef fillet and fresh horseradish	€ 3,50
with house brawn and pumpkin seed oil	€ 3,00
with smoked salmon and dill	€ 3,50
with herbal cream	€ 2,50
with lard and fried onions	€ 2,50
with mountain cheese	€ 3,00

Experience has shown that 3 pieces per person are expected at the reception.

LITTLE FLYING BUFFET

Mini hot dogs	
Scampi skewers with sweet chili sauce	
Tomato and mozzarella skewers	
Tuna salad served in a glass	€ 16,00 p.P.

COFFEE AND CAKE

Two kinds of strudel and warm apple pie with cream and vanilla sauce at the buffet	€ 8,50 p.P.
Coffee prepared in pots	€ 17,00 per Pot

If you have your own cake buffet, we charge € 3,- per person.





MIDNIGHT SNACK

Goulash soup with bread (Veggie option: onion soup made with Almdudler)	€ 8,00 p.P.
Cheeseboard and goulash soup	€ 11,50 p.P.
Veal sausages (white sausages) and pretzels	€ 8,50 p.P.

COLD PLATE

Smoked meat from our butcher with horseradish, mountain cheese, pickled vegetables, lard, Liptauer, and a bread basket	€ 16,90 p.P.
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FOOD FOR FOUR PERSONS

SOUP

Beef broth with cheese dumplings and fresh chives

MAIN DISH

Everything is served in a pan.

Crispy pork belly, duck and veal knuckle with red cabbage, sauerkraut, and potato dumplings.

DESSERT

Our Almkiss

Vanilla ice cream

with fresh strawberries, pumpkin seed liqueur, and whipped cream € 37 p.P.





BUFFETVARIATION FROM 25 PERSONS

BUFFET 1

SOUP

Pumpkin seed cream with roasted pumpkin seeds

SALAD BUFFET

High-quality salad buffet with two kinds of dressings, muesli, vinegar, and oils

MAIN COURSE BUFFET

Hake with Riesling sauce

Turkey schnitzel

Crispy pork belly

SIDE DISHES

Parsley potatoes

Dumplings

Green bacon beans

Mixed vegetables

DESSERT

Apple strudel with vanilla sauce

€ 32,90 p.P.





BUFFET 2

SOUP

Tomato gin cream soup with croutons

SALAD BUFFET

High-quality salad buffet with two kinds of dressings, muesli, vinegar, and oils

MAIN COURSE BUFFET

Braised beef roast in red wine sauce

Fried salmon steaks

Sliced turkey breast with mushrooms and herbs

SIDE DISHES

Green bacon beans

Potato gratin

Bellevue vegetables

Tagliatelle

DESSERT

Two kinds of creams served in a glass and berry ragout

€ 35,50 p.P.





BUFFET 3

SOUP

Chicken broth with pancake strips and vegetable strips

SALAD BUFFET

High-quality salad buffet with two kinds of dressings, muesli, vinegar, and oils

MAIN COURSE BUFFET

Spare-Ribs with BBQ sauce

Marinated neck steaks with herb butter

Grilled sea bream with macadamia-riesling-sauce

SIDE DISHES

Kohlrabi vegetables with nutmeg

Steamed corn

Potatoes with sour cream dip

Steak fries

DESSERT (SERVED)

Curd nougat dumplings
with sweet breadcrumbs

€ 34,50 p.P.





BUFFET 4

SOUP

Chicken broth with pancake strips and vegetable strips

SALAD BUFFET

High-quality salad buffet with two kinds of dressings, muesli, vinegar, and oils

MAIN COURSE BUFFET

Roast veal in light cream sauce with wild herbs

Fried pork fillets in a creamy pepper sauce

Fried trout fillets with almond butter

SIDE DISHES

Mixed vegetables

Parsley potatoes

Spaetzle

DESSERT (BUFFET)

Kaiserschmarrn with plum compote and whipped cream

€ 37,90 p.P.





BUFFET 5

SOUP

Potato and cucumber cream soup with fresh dill

SALAD BUFFET

High-quality salad buffet with two kinds of dressings, muesli, vinegar, and oils

MAIN COURSE BUFFET

Crispy pork belly with a black beer caraway stock

Tenderly cooked boiled beef in bullion with fresh horseradish

Baked pollack with tartar sauce

SIDE DISHES

Colorful alpine vegetables tossed in butter

Caramelized backon and sauerkraut

Roasted Tyrolean potatoes

Potato dumplings

DESSERT (SERVED)

Vanilla ice cream with hot raspberries

€ 34,90 p.P.





GRILL BUFFET

GRILL SALAD BUFFET

With coleslaw, potato salad, corn salad, mixed leaf salads, peppers, tomatoes and cucumber salad, with two kinds of dressings, cereal, and baguette

GRILL STATION

With marinated neck steaks, juicy hip and turkey stakes, colorful shish kebab grill skewers, grilled sausages, and cheese sausages

SIDE DISHES

Various sauces, baked potatoes with sour cream, steak fries, grilled vegetables, and corn on the cob

€ 29,90 p.P.

BUFFET DELUXE

STARTERS AND SALAD BUFFET

Smoked Stremel Salmon

Smoked eel and eel tartare

Beef carpaccio with parmesan, rocket salad, and pine nuts

SOUP

Chicken broth with noodles, semolina dumplings, meat, and vegetable strips

BBQ

Australian rib-eye steak

Giant scampi with garlic and herbs

Scottish lamb chops in a rosemary marinade

Marinated turkey steaks

Whole turbot from the grill with extra Gijon mustard sauce

Mangalica sausage

SIDE DISHES

Grilled vegetables, corn on the cob with garlic and butter separately, green asparagus, baked potatoes, steak fries, and potato gratin

DESSERT

Chocolate fountain with milk chocolate

Lime yogurt cream with raspberries and a fruit platter

€ 69,00 p.P.





SUCKLING PIG FROM THE EARTH OVEN FOR 20-100 PERSONS

SUCKLING PIG BUFFET 1

SALAD BUFFET

High-quality salad buffet with two kinds of dressings, muesli, vinegar, and oils

MAIN COURSE

Traditional food on the Bellevue Alm
Suckling pig from the earth oven
with sauerkraut, gravy, parsley potatoes, and bread dumplings

DESSERT

Curd strudel with Vanilla ice cream

€ 34,50 p.P.

€ 17,25 Children 5-12,99 y.

SUCKLING PIG BUFFET 2

STARTER

Cold plate richly garnished with two types of spread, ham, bacon, beer cheese, liver spread, bread, and butter

SALAD BUFFET

High-quality salad buffet with two kinds of dressings, muesli, vinegar, and oils

SOUP

Light tomato and basil cream soup with butter croutons

MAIN COURSE BUFFET

Suckling Pig from the earth oven carved live
Fried salmon steaks with a Chardonnay sauce
Sauerkraut
Potato gratin
Bellevue vegetables
Dumplings

DESSERT

Live flambéed Kaiserschmarrn from the giant pan

€ 49,50 p.P.

€ 24,75 Children 5-12,99 y.





MENUS FROM 2 PERSONEN

MENU 1

STARTER

Small mixed salad with croutons and sour cream dressing

MAIN COURS

Cheese and | or meat fondue
with herb baguette, vegetables, four different types of dip, and bread cubes

DESSERT

Hot Alm-Love (Vanilla ice cream with hot raspberries and whipped cream)

€ 38,90 p.P.

MENU 2

STARTER

Beef carpaccio with roasted pine nuts, rocket salad, and parmesan

MAIN COURSE

1/2 duck crispy from the oven
with a strong

DESSERT

Hausgemachter Apfelstrudel

€ 33,90 p.P.

MENU 3

STARTER

Potato cream soup with toasted strips of bacon

MAIN COURSE

Fried pikeperch with a Chardonnay sauce, almond broccoli, and herb rice

DESSERT

Lavender crème brûlée

€ 30,90 p.P.





MENU 4

STARTER

Chicken broth with pancake strips and vegetable strips

MAIN COURSE

Pink roasted beef fillet steak with green beans, bacon buns, creamy potato gratin, and pepper cream sauce

OR

Fried pikeperch with a Chardonnay sauce, almond broccoli, and herb rice

DESSERT

Chocolate cake with chocolate sauce and whipped cream

€ 49,90 p.P. | Meat

€ 32,90 p.P. | Fish

MENU 5

STARTER

Chicken broth with pancake strips and vegetable strips

MAIN COURSE

Wiener schnitzel from Gastein milk veal with spicy roasted potatoes, cranberry jam, and a lemon wedge

or

Pikeperch fillet fried on the skin with a muscatel sauce, basmati rice, and broccoli florets

Or

Stuffed champignons with sautéed spinach leaves and gratinated with gorgonzola

DESSERT

„Lava Cake“ Chocolate cake with a liquid core and chocolate sauce

€ 33,- p.P. | meat

€ 31,90 p.P. | fish

€ 25,- p.P. | vegetarian





MENU 6

STARTER

Homemade boiled beef aspic with pumpkin seed oil and lettuce

MAIN COURS

Alm Pan

Fried pork medallions with spaetzle and mushroom cream sauce

or

Trout miller with almond butter, parsley potatoes, and fresh alpine vegetables

or

Cheese spaetzle with Pinzgauer beer cheese, roasted onions, and chives

DESSERT

Alm Kiss

Vanilla ice cream with strawberries, whipped cream and, eggnog

€ 31 p.P.

MENU 7

STARTER

Chicken broth with pancake strips and vegetable strips or a small mixed salad

MAIN COURSE

Pink roasted veal saddle under a pistachio crust with alpine vegetables, Port wine ice cream, and creamy potato gratin

or

Salmon fillet roasted on the skin with a Riesling sauce, Tomato-zucchini-vegetables, and potato-celery puree

DESSERT

Live flambéed Kaiserschmarrn with plum compote, and whipped cream

€ 41,00 p.P. | meat

€ 31,00 p.P. | fish





DELUXE MENUS FOR CLOSED SOCIETIES UP TO 50 PEOPLE

DELUXE MENU 1

AMUSE

Lardo ham and Bellevue bread

STARTER

Smoked eel tartare with dill, sour cream, and beluga caviar

SOUP

Octail broth with porcini raviolo

INTERMEDIATE

Sole rolls on a vegetable pot au feu

SORBET

Basil sorbet with champagne

MAIN COURSE

Australian beef tenderloin roasted pink with a Charlotte port wine ice cream and macaire potatoes

DESSERT

Variation of the Valrhona chocolate

CHEESE

French cheese selection with chutneys

€ 99 p.P.





DELUXE MENU 2

AMUSE

Black tomatoes with buffalo mozzarella and buffalo bread

STARTER

Tapped carpaccio of Gastein organic veal with broken, old parmesan, balsamic, and frisée

SOUP

Bouillabaisse with saffron, red mullet, narch vegetables, and crispy aijoli bread

INTERMEDIATE

Pappardelle in Buerre Blanc and freshly grated truffle

SORBET

Cassis sorbet with lily and rosemary

MAIN COURSE

Scottish rack of lamb under a pistachio crust with ratatouille and chips

DESSERT

Espresso ice cream with cognac zabaione

CHEESE

Austrian cheese selection

€ 90 p.P.





VEGAN MENU

STARTER

Broccoli soup

MAIN COURSE

Stuffed peppers with a tomato and basil sauce

DESSERT

Grilled pineapple with mint pesto

€ 23,90 p.P.

FONDUE FROM TWO PERSONS

MEAT FONDUE

With beef, turkey breast, and pork tenderloin. We also serve four sauces, pesto-parmesan baguette, Alm steak fries, and a small mixed salad.

€ 38,90 p.P.

€ 19,45 children 5-12,99

y.

300 g of meat is served per person.

Surcharge for meat fondue with bouillion

€ 5 p.P.

An extra portion of mixed meat

€ 21 p.P.

One portion of beef fillet 100g

€ 19 p.P.

CHEESE FONDUE

With bread cubes, warm potatoes, mushrooms, sour vegetables, and a small mixed salad. We also serve 1 cl of cherry schnapps for seasoning or drinking.

€ 29,50 p.P.

€ 14,75 12 children 5-12,99 y.





ESPECIALLY FOR SMALLER GROUPS OF UP TO 25 PERSONS

CHATEAUBRIAND

Carved at the table, with mixed vegetables, roasted potatoes, steak fries, bearnaise sauce, and a mixed salad

€ 41,60 p.P.

TATAR'S HAT GRILL

You already know raclette, fondue, and so on and would like to try something different? Try our Bellevue Alm hat!

When eating a hat, the broad brim of the "hat" is served with bouillon and soup vegetables filled. The various pieces of meat are then fried directly on the side | grilled. We also serve all kinds of side dishes, which can be prepared as desired.

Our hat comes along with:

Giant scampi, beef fillet, marinated turkey breast and pork fillet, four different dips, vegetables of the day, vegetable strips, bouillon, Herb baguette, steak fries, a small mixed salad, and Baked potatoes with sour cream

€ 47.90 p.p.

€ 23,95 children 5-12,99 y

We hope that when you look through it, you have something suitable for you discovered. Of course, we are at your disposal for other concerns or Requests available at any time. We'll be happy to meet you up here and help you make this special day yours and will be remembered by your loved ones for a long time.

Your Anastasia and the whole team wish you all the best the MONDI Bellevue Alm Gastein. See you soon!

We look forward to seeing you!

