



DDSG Blue Danube

Buffets MS Admiral Tegetthoff, MS Vindobona, MS Schlögen, MS Vienna



Dear charterer,
Dear host!

The catering of the **MS Admiral Tegetthoff**, **MS Vienna** and **MS Vindobona** made it to its business to fulfill the wishes of our guests.

From welcome-cocktail to gala dinner. Our restaurants on board offer delicacies for everyone and for every budget - from the rustic style "Heurigen" buffet to regional food, typical Austrian specialities and of course innovative and new things - freshly prepared on board and always of best quality.

For a detailed catering-offer please don't hesitate to contact one of the following gents:

MS Admiral Tegetthoff

Mr. Dragan Nedic Phone: 0699/114 77 888 mstegetthoff.loos@donauschiffe.at

MS Vindobona, MS Vienna, MS Schlögen

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DDSG BLUE DANUBE SCHIFFAHRT GMBH

Handelskai 265 | A-1020 Wien | Tel. ++43 · 1 · 588 80 | E-Mail: info@ddsg-blue-danube.at | www.ddsg-blue-danube.at



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FEURIGENBUFFET

Traditional bacon from the wachau valley with melon

Carved boiled ham with mustard and horseradish

Sausag salad with pumpkin seed oil

Egg spread, Liptauer

Salad buffet



Baked cutlet

Fried chicken with lemon

Broccoli casserole

Smoked neck of pork

Knuckle of pork with potatoe dumplings and sauerkraut



Apple and curd strudel with vanillia sauce

Butter, bread & assortment of baked goods

EUR 29.-- per person

Cover per person: EUR 2.--

Groups below 50 persons are charged a 15% addition

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VIENNESE BUFFET

Aspic of vegetables on vinaigrette

Baste salmon with dill

Filet of herring on apples with cream and dill

Role of ham filled with herb gervais

Chicken breast with marinated fruits

Garnished eggs



Potatoe cream soup with mushrooms



Gratinated cauliflower

Cutlet with lemon

Boiled beef with bouillion vegetables roast potatoes and apple horseradish

Strudel with cabbage and paprika sauce



Homemade cake buffet

Cheese board with national specialities

Butter, bread & assortment of baked goods

EUR 33.-- per person

Cover per person: EUR 2.--
Groups below 50 persons are charged a 15% addition

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BUFFET ON DANUBE WAVES

Smoked filet of trout with juniper and cream of horse radish

Mozzarella with cocktail tomatoes and basil pesto

Pastry pasté with herring

French terrine of apple and liver with grapes



Salad buffet



Chicken soup with vegetable and noodles



Fried filet of pangasius estragon almonds and parles

Paella

Ragout of oyster mushrooms with herbs

Spinach spaetzle

Fried salmon with cidre



Tiramisuschnitten, Cream catalan, fruit slices

Cheese board with national specialities

Butter, bread & assortment of baked goods

EUR 36.— per person

Cover per person: EUR 2.--

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ADMIRAL'S BUFFET

Roastbeef a'la Admiral with sauce tartare
Raw ham with iced melon
Carbed boiled ham with mustard and horseradish
Filled, poached salmon
Marinated salmon with cream horseradish
Saladbuffet



Viennese Schnitzel
Roast chicken with lemon
Broccoli casserole
Fried pike perch with rice and vegetables from the garden



Cheese board with national specialities
Assortment of different cakes and desserts
Butter, bread & assortment of baked goods

EUR 38.— per person

Cover per person: EUR 2.--
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CARRIBBEAN BUFFET

Smoked and marinated fish with cocktail dip

Shrimps salad with avocado

Salad with shells, coloured peppers and papaya

Dominican salad



Curry cream soup with plantains



„Polet a la Barbados“ with lentils and pineapple

West-Indian ragout of beef and yucca

Caribbean pork loin with carrots and okra

Creolean shrimps

Fish filet with lime sauce

Rice with red beans

Caribbean pumpkin and carrots

Mashed sweet potatoes



Tropical fruit salad with cocos

Peach maracuja cream

Pineapple cake

Butter, cornbread

EUR 35.-- per person

Cover per person: EUR 2.--

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SCHMANKERLBUFFET

Prime boiled beef with papricavinaigrette

Roastbeef with sauce tartare

Variety of ham with ginger pear

Grilled turkey stripes and leaf salad

Tyrolian gröst'l and salad with bacon



Semolinasoup with vegetables



Fried beef and onions in gravy with parsley potatoes
Turkey with onions and bacon rosmarinmushrooms and risibisi
Viennese Schnitzel with potatoes
Eggnoodles, Hamnoodles, Cheesespaetzle and leaf salad



Sachercake slice
Applestrudel with vanilliasauce
Kaiserschmarrn with stewed plums
Butter, bread & assortment of baked goods

EUR 31.-- per person

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RIBS & CO

Smoked farmer bacon with chili-honeyfruits

Filled eggs

Western blood pudding

Salad buffet



Soup pot



WE BARBECUE FOR YOU

Turkey filets

Marinated Ribs

Marinated Chicken Wings

Fishfilet

Bacon

Herbsausages

FIXINGS

Grilled tomatoes with basil

Baked potatoes

Garlicsauce

Cocktailsauce

Mustard, Ketchup, Mayonnaise



Pastries

Rice pudding with fruits

EUR 29.— per person

Cover per person: EUR 2.--

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GALA BUFFET

Smoked trout with juniper
Marinated salmon with dill and cream
Herring with cream and dill no apple slices
Lobster cocktail
Roast Sirloin of Austria beef
Westphalia ham with iced sugar melon
Fried orange turkey
Role of ham filled with herb gervais
Tomatoes filled with tuna
Garnished eggs
Sauce Tartare, Sauce Cumberland
Butter, bread & assortment of baked goods



Consommé with different adds



Saladbuffet



Filet of beef „Wellington“
Grilled lamp chop with onion potatoes and bacon beans
Stripes of meat a la „Stroganoff“
Cutlet of veal
Baked leg of styrian free-range chicken



Cheese board with national specialities
Desserbuffet with Petit Fours
Assortment of fresh fruits
Fresh fruit salad with Maraschino

EUR 56.-- per person

Cover per person: EUR 2.--
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*A*DDITIONS FOR MAIN COURSE

Lasagne or vegetable lasagne
EUR 3.40 per person

Noodles with ham or cabbage
EUR 3.40 per person

Selection of boiled beef with roast potatoes, horseradish with bread and vegetables
EUR 4.10 per person

Roast blood pudding with sauerkraut
EUR 2.60 per person

Stripes of meat a la "Stroganoff"
EUR 4.50 per person

Cutlet
EUR 3.40 per person

Fried chicken
EUR 3.40 per person

*A*DDITIONS FOR DESSERT

Tiramisu
EUR 2.50 per person

Bright or dark mousse of chocolate
EUR 3.60 per person

Cover per person: EUR 2.--
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Come on board!

Experience the Danube

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