



DDSG Blue Danube

Group menus 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

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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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MENUE 1

Ham role filled with herb gervais



Pork chop in caraway glacé with roast potatoes and salad



Viennese apple strudel

EUR 19.-- per person

MENUE 2

Tomatoes in Russian style



Veal in mushroom cream with spaetzle and peas



Traditional cake with chocolate sauce and whipped cream

EUR 20.-- per person

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MENUE 3

Raw ham from the Wachau valley on melon



Fried char with parsley potatoes



Home made Sacher cake

EUR 24.-- per person

MENUE 4

Chicken cocktail



Filet „Wellington“ with cream potatoes and seasonal vegetables



Curd strudel with vanillia sauce

EUR 31.-- per person

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MENUE 5

Consommé with cheese crust and sherry



Vegetable strudel with chive sauce



Roulade of veal on mushroom cream with
spinach pasta and seasonal vegetables



Home made traditional cake with chocolate sauce and whipped cream

EUR 41.-- per person

MENUE 6

Carpaccio of bull filet on red wine - vinaigrette



Roast duck breast on orange sauce with almond balls and red cabbage



Slice of tangarine cream on fruit pulp

EUR 37.-- per person

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MENUE 7

Salmon with cream horseradish sauce of mustard
on summer salad in addition with toast



Consommé Double with sherry and cheese sticks



Ox on cream of pinot blanc with croquettes and green beans with bacon



Cream strudel with vanillia sauce

EUR 41.-- per person

Cover per person: EUR 2.--
Napery, flowers

Come on board!

Experience the Danube

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