

Set Menus for Groups



No. 1

Clear soup with small semolina dumplings

Fischer-Wirt mixed grill with garlic and herb butter served with chips and vegetables

Home made ice-cream

No. 2

Clear soup with finely shredded pancake

Viennese "Schnitzel" - breaded pork lion escalope with parsley potatoes and salad

Linzer slice with cream

No. 3

Beef soup with Tyrolean dumplings

Turkey fricassee with butter rice and vegetables

Sacher chocolate slice with cream

No. 4

Liver dumpling soup

Beef Burgundy with butter noodles and vegetables

Vanilla Cream with fruit

No. 5

Soup with ham dumplings

Roast veal shoulder with butter rice garnished with vegetables and seasonal salad

Fruit flan

No. 6

Cream of garlic soup

Beef steak with herb butter with potato slices and seasonal vegetables

Straciatella mousse

No. 7

Cream of potato soup

Styrian stewed pork cutlet with potatoes, vegetables and fresh horseradish

Apple strudel

No. 8

Cream of vegetable soup

Fried pike-perch filet with garlic butter, parsley potatoes and seasonal salad

Pancakes filled with cream cheese

No. 9

Beef soup with egg

Grilled ocean perch served on a bed of vegetables with a Riesling sauce and butter potatoes

Yoghurt with fruit

No. 10

Meat strudel soup

Pork medallions wrapped in bacon on a pepper sauce with potato croquettes and fresh vegetables

Coconut parfait

No. 11

Cream of leek soup

Stuffed chicken breasts on a chive sauce with butter rice and mixed vegetables

Dark and milk chocolate mousse on a fruit sauce

No. 12

Clear soup with finely shredded spinach pancake

Rolled Cordon Bleu with tournier potatoes and salad

Semolina pudding with a fine mocha sauce

No. 13

Cream of tomato soup with cream cheese dumplings

Zurich style veal in a cream and wine sauce with green butter noodles and vegetables

Profiteroles on a chocolate sauce

No. 14

Beef soup with ham and cheese dumplings

Slices of pink roast beef with broccoli florets and potato slices

Yoghurt terrine on a sour cherry sauce

No. 15

Salzburg style cream of potato soup

Boiled topside of beef with roast potatoes, seasonal vegetables, tartare sauce, bread sauce with horseradish or apple sauce

Jam filled sweet bread rolls on a vanilla sauce

Fish rather than meat

Fresh salmon trout filet on a Riesling sauce or with garlic and herb butter and tournier potatoes

Pike perch filet coated in sesame seeds on a leek mushroom sauce with butter rice

Fresh trout or char fried with garlic and herb butter and parsley potatoes

Please note:

All menus must be ordered at least 3 days in advance. If you require a selection of menus then we recommend that you choose a maximum of 3 different main courses and have the same starter and dessert for the whole group.

Meals are free for both the bus driver and tour guide.

We are closed on Mondays in April, May, June, September and October.



Seegasthaus Fischer-Wirt • A-5340 St. Gilgen, Ischlerstrasse 21
Telephone +43 6227 2304 • Fax +43 6227 2304-20
www.fischer-wirt.at • Mail: office@fischer-wirt.at