



„Zur alten Press“

Griesgasse 8
8020 Graz

Tel.+43 316 / 719770
ATU 62078888

office@zuraltenpress.at

www.zuraltenpress.at

Menu suggestions for reservations from 15 people

Thank you for your interest in an event in our house.

*Of course, you have the opportunity to choose from the proposed dishes
put together a menu individually.*

For kitchen reasons, please choose a maximum of three alternatives per course.

In the case of a reservation, we ask you to confirm it by email or fax.

Please give us at least 1 week before the event

Your menu selection known.

Please confirm us at least 3 days before the event

the exact number of people - this number is used as the basis for billing.

*In case of cancellation, keep within 3-5 days before the event
we plan to charge a cancellation fee.*

Appetizers:

<i>Clear beef soup with fries or meat strudel</i>	€ 4,20
<i>Cream of pumpkin, roasted pumpkin seeds and Oil</i>	€ 4,60
<i>Black bread soup with ginger</i>	€ 4,60
<i>Prime boiled beef with vegetables in aspic with spring onion pumpkin seed oil vinaigrette and leaf salad</i>	€ 8,40
<i>Fried sheep cheese wrapped in bacon, leaf salad and pumpkin seed oil</i>	€ 9,90
<i>Mixed anti pasti, styrian vlucano "prosciutto" assorted "bio" cheese</i>	€ 10,90
<i>Mixed styrian appetizer variation</i>	€ 11,90

Main dishes:

<i>1/2 filled roast chicken (breaddumpling), Rosemary sauce and green salad with pumpkinseed oil</i>	€ 11,90
<i>Roast pork in beer sauce, from the free-range pig styrian cabbage, bread dumplings</i>	€ 11,90
<i>Lentils with pumpkincoconut curry and brokkoli patties basil pesto, cherry tomatoes, VEGAN</i>	€ 11,90
<i>Risotto with pumkin and ginger with cherry tomatoes, basil pesto (VEGAN on request)</i>	€ 11,90
<i>Trout fillet fried in rosemary oil, with parsley potatoes, basil pesto and green salad</i>	€ 13,90
<i>Beefroulade from Styrian young bull, Dijon mustard sauce with vegetable noodles</i>	€ 17,10
<i>Whole roasted, marinated pork fillet, pepper sauce, with zucchini peppers and potato croquettes</i>	€ 19,90
<i>Fried entrecote "Dry aged, Sous vide", from young bull, veal-pepper sauce, with market vegetables and potato dumplings</i>	€ 29,90

Desserts:

<i>Parfait variation with homemade powidl</i>	€ 6,20
<i>Chestnut noques with a foam of orange & amaretto</i>	€ 6,30
<i>Black berry tiramisu with homemade sorbet</i>	€ 6,70
<i>Topfenschmarr'n with plum ragout</i>	€ 8,00

We wish you pleasant hours in our house