



„Zur alten Press“

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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.

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>	€ 4,60
<i>Cream soup of the season</i>	€ 5,30
<i>Black bread soup with ginger</i>	€ 5,30
<i>Prime boiled beef with vegetables in aspic with spring onion pumpkin seed oil vinaigrette and leaf salad</i>	€ 9,40
<i>Fried sheep cheese wrapped in bacon, leaf salad and pumpkin seed oil</i>	€ 10,90
<i>Mixed anti pasti, styrian vlucano "prosciutto" assorted "bio" cheese</i>	€ 12,50
<i>Mixed styrian appetizer variation</i>	€ 13,50

Main dishes:

<i>1/2 filled roast chicken (breaddumpling), Rosemary sauce and green salad with pumpkinseed oil</i>	€ 13,90
<i>Roast pork in beer sauce, from the free-range pig styrian cabbage, bread dumplings</i>	€ 16,10
<i>Lentils with red-coconut curry and brokkoli patties basil pesto, cherry tomatoes, VEGAN</i>	€ 12,90
<i>Risotto of the season with cherry tomatoes, basil pesto (VEGAN on request)</i>	€ 14,30
<i>Trout fillet fried in rosemary oil, with parsley potatoes, basil pesto and green salad</i>	€ 17,90
<i>Beefroulade from Styrian young bull, Dijon mustard sauce with vegetable noodles</i>	€ 20,10
<i>Whole roasted, marinated pork fillet, pepper sauce, with zucchini peppers and potato croquettes</i>	€ 20,60
<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>	€ 7,10
<i>Mousse of the Season</i>	€ 7,30
<i>Tiramisu of the season, with homemade sorbet</i>	€ 7,30
<i>Yoghurtschmarr'n with plum ragout</i>	€ 8,90

We wish you pleasant hours in our house