



**Mussels dinner**  
**in the Natural History Museum Vienna**

FEINE  
ESKULTUR · FOODAFFAIRS ·



## **Served - variation of appetizers**

Marinated fillet of mackerel | rice cream | shallots & fresh cress  
Graved salmon | cucumber-ginger-slice | cream cheese | lumpfish caviar  
Mediterranean vegetables Tatar | marinated artichokes | olives & verjuice gel

## **Salad & foodaffairs bread station**

dressings | oils

## **Served soup as intermediate dish**

Crab spring roll in red beet apple soup | chervil

## **Main dish from the buffet**

Moules Marinées au vin blanc | white wine sauce | braised root vegetables | herb baguette  
Mussels in saffron | Crémantsauce | fresh parsley | baguette & butter „Café de Paris“  
Mussels „Thai style“ | Tom Yum brew | mushrooms | coriander | limes & chili

## **Fresh from the buffet - „Every plate a piece of art“**

Grilled whiting filet | garlic puree | spring onion | capers gravy & pine nuts  
Sous vide cooked pork tenderloin | white pepper ravioli | nut gravy | colorful chard

## **Sweets from the buffet**

Homemade sliced pistachio pancake | nougat sauce  
Vanilla-curd cheese-flummery | caramelized mandarins compote  
White chocolate trifle | grapes | roasted almonds  
Chestnut cake | apple-cinnamon-mousse | whipped cream  
Petit fours

## **Price per person EUR 55,-**

inclusive entry of the museum and VAT, exclusive drinks and cover EUR 3,50 per Person

Allergen information: Our trained staff will provide information on allergenic ingredients and products in our dishes. Please ask our staff.

