

Asparagus dinner

Natural History Museum Vienna

FEINE
ESKULTUR · FOODAFFAIRS



Covert

Butter | olive oil | ovenfresh bread

Starters served on a Mini-Etagere

Sous vide cooked beef carpaccio | cauliflower | mustard caviar | crispy kale

Lime-salmon tatar | lobster cream | gherkin relish | curdled milk

Asparagus panna cotta | saffron-asparagus salad | oat flakes crunch

foodaffairs bread & salad bar

Soup served as entremet

White asparagus cream soup | asparagus tatar | small mushrooms | parsnip chip

Main dishes from the buffet

Steamed „Marchfelder Solo“ asparagus
potatoes | sauce hollandaise | buttered breadcrumbs

Pork roast with crackling
bread dumplings with greaves | asparagus cabbage | malt jus

Green asparagus „Müllerin“ style | ham | lemon sabayon | grilled onions

Ricotta–Cappelletti | crémant sauce | braised tomatoes | asparagus straw | popcorn

Grilled sea bass | creamy asparagus gnocchi | sepia jus | olives

Desserts from the buffet

Chocolate trifle | strawberry mascarpone | crispy buckwheat

Warm rhubarb-brioche casserole | vanilla sauce | coco

„Curd cheese charlotte“ | blueberry ragout | spice cream

Lemon cream served in a glass | amaretti | meringue

Viennese sweets

Homemade chocolate

