



Surf & Turf

The next generation

in the Natural History Museum Vienna

FEINE
ESSKULTUR · FOODAFFAIRS



Couvert

„Butter-Bonbon“ | olive oil | oven-fresh bread

Served - variation of appetizers

„reef meets beef“

Octopus carpaccio | smoky bell-pepper vinaigrette | onion straw

Tatar of free-range beef | trout caviar | salad

foodaffairs bread station

Baguette & garlic baguette | American bagels

Served soup as intermediate dish

Oxtail-Consommé | vegetables | „meat strudel“

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

Medium beef steak | marinated red shrimp | young leek | bourbon gravy

Fresh grilled sturgeon filet „Basques Style“ | white beans | Pimientos de Padron | Sherry glaze

Linguini „Surf & Turf“ | tuna & Lardo | wild brokkoli & tomatoes

Gratinated goat cheese | spicy plum chutney | meadow herbs & white bread

Baked potato & grilled vegetables | cooked sweetcorn

foodaffairs dip-bar

Garlic dip | BBQ-sauce | horseradish-tomato-dip & sour cream-dip

Sweets from the buffet

„Chocolate dream“ | fresh fruits | marshmallows

New York cheesecake | caramel sauce | whipped cream | marinated berries

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 allergic ingredients and products in our dishes. Please ask our staff.

