

**RICHARD**



**LOWENHERZ**

HOTEL – RESTAURANT

## **TO DINE AND RELISH...**

Let us spoil you with delicacies from our kitchen and cellar in our stylish rooms or on our terrace with a view over the Danube.

The following document is designed to provide you with an overview of aperitif and menu suggestions, supporting program as well as other information, which should make organizing your event that much easier.

We would be happy to create an individual offer tailored to suit your specific event requirements for up to 50 guests. We would like to invite you to a personal meeting, during which you have the chance to familiarize yourself with our hotel and its amenities. Please do not hesitate to contact us to arrange an appointment.

**Spend some comfortable hours in an enchanting atmosphere!**

### **FRANZISKA THIERY & TEAM**

**Hotel Richard Löwenherz**

**Thiery GmbH**

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[www.richardloewenherz.at](http://www.richardloewenherz.at)

# APERITIF

Get yourself in the right mood by starting off with an aperitif in our convent garden or by the open fireplace in our hotel lobby.

## DRINKS

### OUR RECOMMENDATION

We recommend Richard Löwenherz Brut with either apricot nectar, elderflower syrup or orange juice.

1 bottle Richard Löwenherz Brut 0,75 l	Euro 36,00
1 bottle Wachauer Apricot Nectar 1 l	Euro 16,00
1 pitcher Orange Juice 1 l	Euro 25,00
1 bottle Römerquelle sparkling, mild or still 0,75 l	Euro 6,20
1 glass Sekt 0,1 l	Euro 5,90
1 glass Sekt Wachau (with Apricot Nectar) 0,1 l	Euro 6,20
1 glass Sekt Orange 0,1 l	Euro 6,20

## HÄPPCHEN - TIDBITS

### CANAPÉS

Ham • Trout Fillet • Cheese • Tomato & Mozzarella •  
Smoked Salmon • Roastbeef • Wachauer Ham

per piece Euro 3,10

### FILLED ASSORTED BREAD

Cheese • Wachauer Ham • Spread of Smoked Fish •  
Pork Roast • Salami

per piece Euro 3,10

### SNACKS

Grissini • Mixed Nuts • Savoury Puff Pastry Sticks

per person Euro 3,90

# MENU SUGGESTIONS

## APPETIZERS

### Marinated Boiled Rump of Beef

Pumpkin • Lamb's Lettuce • Horseradish

### Caesar Salad

Poached Organic Egg • Bacon • Parmesan • Croutons

### Roasted Peach & Apricot

Avocado • Sunflower Seeds • Dandelion

### Gratinated Goat-Cheese

Passionfruit • Lettuce Hearts • Grapes

### Smoked Salmon Tartare

Dill • Cucumber • Wild Rice

### Vine Tomato & Burrata

Rocket • Balsamic

### Rump of Beef Sulz

Root Vegetables • Horseradish • Lamb's Lettuce

### Pulpo

Glass Noodles • Ginger • Cilantro

## SOUPS

### Wachauer Riesling Soup

Cinnamon Croutons

### Clear Beef Consommé

Sliced Herbal Pancakes

### French Onion Soup

Parmesan

### Cauliflower Cream Soup

Blood Sausage Croutons

### Tomato Cream Soup

Mozzarella

### Pepper Cream Soup

Veal Fillet

### Guinea Fowl Consommé

Thousand Threads

### Mushroom Cream Soup

Lamb Crustle

## **MAIN COURSES - FISH & VEGETARIAN**

### **Lake Char & Caviar**

Dill • Cucumber • Saffron Risotto

### **Risotto Bianco**

Hazelnut • Truffle Brie • Confined Egg Yolk

### **Porcino Strudel**

Chive Sauce • Mesclun Salad

### **Poached Sheatfish**

Lemongrass • Celery • Barley

### **Grilled Radicchio Trevisiano**

Mountain Cheese • Mashed Potatoes

### **River Trout**

Red Beet • Wasabi • Soba Noodles

### **Cauliflower Steak & Sauce Verde**

Dried Tomatoes • Parmesan

### **Bodensee Pikeperch**

Wine Cabbage • Vegetable Couscous

## **MAIN COURSES - MEAT**

### **Pink Calf's Liver**

Port Wine • Shallots • Mashed Potatoes

### **Guinea Fowl Breast**

Tarragon • Young Leek • Wild Broccoli

### **Beef Roulade**

Morels • Veggies • Tagliolini

### **Rabbit Leg & Fillet**

Capers • Rocket • Purple Carrots • Wild Rice

### **Creamy Goulash of Veal**

Small Butter Dumplings • Mesclun Salad

### **Fried Chicken**

Potato-Lamb's Lettuce Salad • Pumpkin Seed Oil

### **Iberico's Cheeks**

Gremolata • Mashed Potatoes • Roasted Vegetables

### **Pink Rump of Veal**

Farmer's Vegetables • Pea Puree

## DESSERTS

### Semolina Flummery

Forrest Berries • Chocolate

### Curd Dumplings

Strawberries

### Poppy-Seed Soufflé

Sour Cherries • Vanilla Ice-Cream

### Yoghurt Tureen

Berry Ragout • Strawberry Ice-Cream

### Buchteln

Cherries • Vanilla Sauce

### Chocolate Mousse

Brownie • Lemon Ice-Cream

### Apple Strudel

Vanilla Ice-Cream

### Warm Chocolate Cake

Chocolate Sauce • Vanilla Ice-Cream

## MENU CHOICE, PRICES & NUMBER OF PEOPLE

Please put your personal menu together from our suggestions. To guarantee a smooth sequence of courses, we ask you to choose a starter and a soup. As main course two dishes can be offered to choose from. For vegetarians we can of course offer an additional main course. A mixed starter plate or a dessert variation is always possible.

The menu price for a 3-course meal is Euro 39,00 per person (with appetizer) or Euro 35,00 per person (with soup) and for a 4-course menu Euro 48,00 per person. For the table cover (lunchtime - Wachauer Laberl with butter) we charge Euro 2,80 per person. For the table cover (evenings – assorted bread with butter and apricot seed oil) we charge Euro 3,90 per person.

Our head waiter is at your disposal for a corresponding wine accompaniment.

You may use the premises, the Danube terrace and the convent garden for aperitifs free of charge.

We kindly ask you to let us know your menu selection at least 10 days before your event.

Furthermore, we ask you for an exact number of persons at least 3 days prior to your event. This number is a guaranteed number of participants and will be invoiced. Each additional guest will be charged additionally.

# SUPPORTING PROGRAMME

## “COLORFUL & CULTURAL“

We recommend the following options to round off your event:

### **City and Monastery Tour or Travel Companion in the Wachau**

Erika Jatschka-Knoll • +43-664-4133484 • [erika@knoll.at](mailto:erika@knoll.at)

### **Wine Tasting with Cellar Tour**

Domäne Wachau in Dürnstein • +43-2711-371 • [www.domaene-wachau.at](http://www.domaene-wachau.at)

### **Slow Train Ride through the Vineyards**

Gottfried Ettenauer • +43-676-5124825 • [www.bummelzugwachau.com](http://www.bummelzugwachau.com)

### **Ship Cruise on the Danube**

Nostalgie Tours - Anton Karner • +43-664-2378690 • [www.schiff-mariandl.at](http://www.schiff-mariandl.at)

### **Vineyard Hike, Wine Tasting, Winery Tour or Excursion by Boat on the Danube with Guide**

Wachapur - Martin Wicke • +43-676-7220035 • [www.wachapur.at](http://www.wachapur.at)

## NOTES

### **Opening Hours Restaurant**

Monday, Tuesday, Wednesday, Friday, Saturday and Sunday from 12:00 to 16:30 and from 18:30 to 21:00. Changed opening hours for groups on request.

Our restaurant is closed on Thursday.

### **Payment**

We accept the following payment methods: Cash, VISA, V Pay, Mastercard, Maestro and bank transfer.

### **Parking**

We must point out that we only have parking spaces for our hotel guests. Within the village of Dürnstein, the few parking spaces are for the residents.

For guests not staying at the hotel, there is sufficient capacity in the public parking lots outside the city (approx. 5 minutes walk to the hotel).

### **Cancellation**

In case of cancellation of your event the Austrian Hotel Contract Conditions, published at [www.hotelverband.at](http://www.hotelverband.at), apply.

Cancellations can only be accepted in writing.

### **Data Protection Ordinance**

According to Art.14 DSGVO we would like to inform you that your data will be stored. Further information on the collection and processing of personal data can be found in our data protection declaration at [www.richardloewenherz.at/datenschutz](http://www.richardloewenherz.at/datenschutz).