



# atrium Hotel Amadeus

## Osterfeld im Burgenlandkreis

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### *Welcome*

*Our private 4\*\*\*\* hotel offers you 145 comfortable single and double rooms and suites with first class equipment.*

*Our restaurant "Atrium" we shall pamper you with an individual gastronomic service, from hearty breakfast buffet, through slight snacks, to dishes from regional and international cuisine. When the weather is nice, we shall serve all dishes and drinks on our terrace. Our lobby bar invites you to have a delicious cocktail, quart of good wine from the Saale-Unstrut region or fresh draught beer.*

### *You celebrate:*

*birthdays, jubilees, christening, confirmation, business parties or Christmas parties in our hotel.*

### *In our hotel you also debate:*

*Seminar, conference, presentation or business meeting.*

*In order to organise your party, you can choose places from 14 different rooms, with the possibility of combination, and creating place from 2 to 350 people.*

*In the summer you can organise the party outside, on one of our courtyards. We shall also gladly arrange private grill evenings.*

*Our enterprise is also a place to practice the profession of a cook and hospitality technician. Due to empathy and competences we prepare our trainees thoroughly for exams and simultaneously we give them a solid start into professional life.*

*If you have any wishes or questions, do not hesitate to ask our staff team. Our constant aspiration is to help you with our expert competences and good service. The satisfaction of our clients is our primary aim.*

*We shall gladly entertain you.*



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*What shall we serve the banqueter in our neighbourhood:*

***Soljanka soup***<sup>(2,5)</sup>

€ 2,80

*Tasty spicy meat soup with finely chopped cucumbers  
Meat, poultry and sausage  
served with sour cream, slices of lemon and bread*

***Fresh ground pork (Haggepeter)***

€ 6,90

*spiced ground pork, blended with egg yolk, onions,  
salt, pepper and brown bread.*

***Rustic breakfast***<sup>(2,5)</sup>

€ 8,20

*Sliced baked potatoes with egg, onion and pork fat  
with a little bit of greens.*

***Thüringer Rostbrätl grilled pork neck***

€ 10,90

*With baked potatoes and onion and fresh salad*

***Schlachdebladde***<sup>(2,5)</sup>

€ 10,90

*Fresh liver sausage, blood sausage and roasted sausage, two slices  
cooked bacon and minced meat with onion cubes  
served with delicious village bread*

*Food is freshly prepared, hence sometimes it is necessary to wait a while. Row  
awaits anyone who will eat something in between! If there is anything missing in  
the kitchen, the staff shall gladly inform about it. Prices include all taxes.*

*And now we shall ask our kind guest to look through the rest of the menu – he shall  
find many more delicacies there!*

***Enjoy your meal!***



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## Our Specialities for 2011

<u>January</u>	<i>Green and Root Vegetable Delicacies</i>
<u>February</u>	<i>Soups &amp; Stews</i>
<u>March</u>	<i>Typical American Cuisine: Burgers, Steaks and lots more</i>
<u>April</u>	<i>North German Specialities</i>
<u>May</u>	<i>The new Season's Plaice</i>
<u>June</u>	<i>Asparagus from the Renowned Asparagus Region of Beelitz, Germany</i>
<u>July</u>	<i>Many Different Risottos</i>
<u>August</u>	<i>Caribbean Cuisine for the Summer</i>
<u>September</u>	<i>Italian Specialities</i>
<u>October</u>	<i>Bavarian Delicacies</i>
<u>November</u>	<i>Game in Season</i>
<u>December</u>	<i>Christmas Fayre</i>

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### *Additives*

- 1. Colouring agent*
- 2. Preservatives*
- 3. Antioxidants*
- 4. Flavour enhancer*
- 5. Sweetener*
- 6. Darkening agent*
- 7. Phosphate*
- 8. Milk protein*
- 9. Caffeine*
- 10. Quinine*
- 11. Sulphites*
- 12. Ascorbic acid*
- 13. Sodium*
- 14. Acidifying agent*



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*Our Special Three-Course Meal*

*Endives with Gorgonzola, (1,4)*

*Orange Segments and Caramelised Pine Nuts*

**€ 5.50**

*Veal Medallions in Calvados Cream Sauce (1,2,8)*

*with Braised Chicory and Cherry Tomatoes,*

*Served with Potato Gratin*

**€ 14.60**

*Prune Ice Cream in Caramel Basket (5,8,11)*

*Served with Cranberry Sauce*

**€ 4.20**

**Three-Course Meal: € 23.00**

*Dishes may also be ordered individually.*

*Our Wine Recommendation:*

**Bacchus, dry (11)**

0.2 l € 4.90

0.75 l € 17.90

*State-Owned Pforta Monastery Vineyard*

*Quality Wine from Selected Areas*

*Full-Flavoured, Aromatic, Fruity*

*Bouquet of Oranges and Elderberries*

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## *Soups ~ Salads ~ Accompaniments*

***Cream of Broccoli Soup*** <sup>(1,8)</sup> € 2.70  
*with Strips of Salmon*

***Saxon Potato Soup*** <sup>(2,3,13)</sup> € 3.80  
*with Smoked Duck Breast and Basil*

*The above soups are served with freshly baked ciabatta and butter*

***Tuna & Tomato Seasonal Salad*** <sup>(1,2)</sup> € 6.20  
*Served with Balsamic Vinegar  
and a Freshly Baked Baguette.*

***Graved Lachs*** <sup>(1,2)</sup> € 7.80  
*Served with Honey and Mustard Sauce and Fresh Green Salad  
& Rosti*

***Rare Roast Beef*** <sup>(3,8)</sup> € 9.60  
*Served with Home-Made Remoulade  
and Roast Potatoes*

***Carpaccio with Rocket*** <sup>(8,13)</sup> € 6.90  
*With Roasted Pine Nuts, Basil Oil  
& Grated Parmesan Cheese  
Served with Ciabatta and Butter*



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### Main Courses

- 'Wiener Schnitzel'** <sup>(2,8)</sup> € 13.90  
*Breadcrumbs and Fried Veal Escalope with Mixed Salad  
Served with either Fries or Roast Potatoes*
- Fried Chicken Breast wrapped in Ham** <sup>(5,8)</sup> € 10.60  
*With a Mozzarella, Chicken Liver and Carrot Stuffing  
Served with Pumpkin Risotto*
- Lamb Cutlets with Mint Butter** <sup>(1,5)</sup> € 12.90  
*Served with Beans & Bacon, Chocolate and Balsamic Vinegar Sauce  
and Thyme Potatoes*
- Medallions of Pork** <sup>(2,8)</sup> € 13.20  
*Topped with Leaf Spinach and Baked Gorgonzola  
Served With Almond Balls*
- Tafelspitz** <sup>(2,8)</sup> € 11.40  
*Grass-Fed Veal Fillet with Apple and Horseradish Sauce  
& Fresh Bread Dumplings*
- Entrecôte Steak** <sup>(1,8)</sup> € 14.10  
*With Mixed Pepper Sauce,  
Carrot and Celery & Duchess Potatoes*
- Pan-fried Fish 'Amadeus'** <sup>(1,4,8)</sup> € 15.90  
*Sauteed Halibut & Perch Fillet  
Fried Salmon and King Prawns with Saffron Sauce  
Served with Buttered Romanesco Broccoli with Pine Nuts,  
& Black Rice from the Piedmont Region of Italy*
- Halibut Saltimbocca** <sup>(2,3)</sup> € 13.50  
*Fried Halibut topped with Parma Ham  
With Lime Sauce, Served with Asparagus and Carrot Ragout  
and Couscous*

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### *Choice of Desserts*

**Raspberries au Gratin** (1,5,8) € 4.50  
*Served with Pistachio Ice Cream with Marinated Walnuts*

**Home-Made Crêpe** (5,8) € 4.50  
*Served with Ice Cream and Chocolate Sauce*

**Crème Brûlée** (5,8) € 5.50  
*Made from Orange-Infused White Chocolate*

*Please ask for our ice cream menu.*

*We're also happy to fulfil your special culinary wishes.  
Please ask our staff.*

**Bon appétit!**

*Chef de Cuisine Enrico Quack  
and his team*