



# DINING IDEAS

FOR YOUR EVENT  
HIGHLY ABOVE  
SALZBURG

Valid from February 2025

**DAXLUEG**  
das kleine Paradies hoch über Salzburg

## **A WARMLY WELCOME TO PANORAMIC GASTHOF DAXLUEG!**

We have created a small list of our popular and popular dishes for you.

We have been running the Panoramagasthof DaxLueg for 12 years and have now gained a lot of experience with events and catering.

We attach great importance to the topic of FLEXIBLE and REGIONAL. Together with our suppliers, we have optimal access to fresh and regional products and have stood for the culinary heritage since the beginning (license number 203044).

Of course, we also prepare your meals according to your dietary requirements (lactose-free, gluten-free, etc.).

Yours Family Schubert

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## FINGERFOOD COLD:

### MEAT:

Canapes (of your choice)	€ 2,5
Carpaccio from local beef / pesto / parmesan / rocket / crostini	€ 8
Grissini with prosciutto	€ 3,5
Sour beef / onion / farmhouse bread	€ 6
Prosciutto melon skewers	€ 6
Poultry Curry Salad	€ 6
Waldorf salad with roasted duck breast	€ 7
Swiss sausage salad	€ 6
Roast beef rolls / rocket	€ 6
Beef salad in cucumber cups	€ 6,5

### FISH:

Smoked trout mousse / leaf salad	€ 6
Char tartare / fresh herbs	€ 7
Pancakes / cream cheese - salmon roll	€ 6
Smoked salmon and cucumber tart	€ 6,5
Smoked salmon / mango - cucumber salad	€ 6,5
Tuna salad / crostini	€ 5,5
Home-pickled salmon / potato rosti	€ 7

### VEGETARIAN / VEGAN:

Antipasti salad	€ 5
Greek salad / sheep cheese	€ 5
Cucumber carpaccio / sour cream mousse	€ 5,5
Rocket salad / baked sheep's cheese cubes	€ 5
Melanzani / peppers / goat cheese	€ 5,5
Seasonal vegetable mousse	€ 5
Avocado - melon salad / basil yogurt	€ 5,5
Cucumber cold bowl	€ 5
Vegetarian pasta salad	€ 5
Tomato garlic crostini / avocado crostini (2 pieces)	€ 6

Can be ordered from 10 portions per variety.



# FINGERFOOD WARM:

## MEAT:

Fried chicken / potato salad	€ 6
Black pudding strudel / pickled cabbage	€ 5
Escalope „Vienna Style“ / Potato - lamb's lettuce	€ 6
Veal goulash / buttered speatzle	€ 5,5
Bratwurst / sauerkraut	€ 5,5
Potato and bacon buns	€ 5
Poached quail egg on ham foam	€ 5,5
Pancakes / Ham - Tomatoes - Cheese - Filling	€ 5
Young bull ragout / dumplings	€ 6
Tyrolean Gröstl / quail egg	€ 4,5

## FISH:

Grilled char fillet / potato tart	€ 7
Grilled sea bass fillet / ratatouille	€ 6,5
Asian grilled vegetables / shrimp	€ 5,5
Fried pike perch / tomato / mozzarella	€ 6

## VEGETARIAN / VEGAN:

Spinach dumplings / leek sauce	€ 4,5
Baked sheep cheese / rocket	€ 4,5
Grilled vegetable skewers / raw vegetable salad	€ 4
Baked Oatmeal Vegetable Balls / Mango Chutney	€ 4,5
Pumpkin curry ragout / baked mozzarella sticks	€ 5
Tomato - mozzarella - dumplings / herb sauce	€ 4,5
Gnocchi / grilled forest and meadow mushrooms	€ 4,5
Various risotto / Parmesan crisps	€ 4
Fried zucchini rolls / Parmesan crispy	€ 4,5
Grilled vegetables/goat cheese	€ 4,5
Potato curry cream soup in a glass	€ 3,5

Can be ordered from 10 portions per variety.



## REGIONAL FINGERGOOD IDEAS:

### COLD:

Boiled beef in aspic / onion / vinaigrette / farmhouse bread	€ 5,5
Alpine cheese dumplings / autumnal salads	€ 5,5
Dried plums / bacon wrap (2 pieces)	€ 5

### HOT:

Blood sausage pudding / Riesling herb	€ 5,5
Baked cabbage head / pumpkin seed oil vinaigrette	€ 5,5
Braised veal cheeks / semolina thalers	€ 8
Smoked pork / sauerkraut	€ 6
Grammel dumplings / sauerkraut	€ 5,5
Fried doughnuts / pumpkin vegetables	€ 7
Polenta - sheep's cheese - terrine / cherry tomato ragout	€ 6
Minced patties / mashed potatoes	€ 5,5
Vegetable patties / chive sauce	€ 5
Black pudding gröstl / Riesling cabbage	€ 5,5
Lung / pretzel dumplings	€ 6
Pinzgauer doughnuts	€ 5,5

### DESSERT:

Scheiterhaufen	€ 4,5
Curd cheese dumplings / strawberry-rhubarb mirror	€ 5
Nut slices	€ 4,5
Gebackene Mäuse	€ 4,5
Potato pancakes / applesauce	€ 4,5
Buchteln / vanilla sauce	€ 5
Mozart dumplings / strawberry mirror	€ 5,5
Elderberry cake / Riesling foam	€ 4,5
Curd pancakes	€ 4,5

Can be ordered from 10 portions per variety.



## STARTER:

### MEAT:

Beef tartare / quail egg / crostini / marinated	€ 16
Carpaccio from local beef / pesto / parmesan / rocket / crostini	€ 15
Seasonal leaf lettuce / roast beef / cherry tomatoes / hibiscus reduction	€ 14
Seasonal leaf lettuce / bacon / cherry tomatoes / pumpkin seed oil dressing	€ 9
Prosciutto with melon / rocket / parmesan / white bread	€ 13
Starter variation (smoked salmon / brawn / beef carpaccio / crostini)	€ 15

### FISH:

Home-pickled salmon / salad bouquet / honey mustard / hash browns	€ 16
Cold smoked trout / nuts / salad bouquet / Horseradish / whipped cream	€ 16
Smoked trout mousse / salad bouquet / cherry tomatoes	€ 12
Char tartare / fresh herbs / char caviar	€ 17

### VEGETARIAN / VEGAN:

Starter variation (antipasti / herb mushrooms / millet balls)	€ 14
Seasonal leaf salads / forest mushrooms / cherry tomatoes / cress	€ 12
Rocket salad / honeydew melon / sheep cheese	€ 12
Cucumber carpaccio / sour cream mousse / salad bouquet / crostini	€ 9
Rocket salad / baked sheep's cheese cubes / pumpkin seed oil vinaigrette	€ 9

### SEASONAL:

Smoked duck breast / seasonal salad / balsamic vinaigrette	€ 16
Seasonal leaf lettuce / wild garlic / cherry tomatoes / roast beef	€ 14
Seasonal leaf lettuce / wild garlic / cherry tomatoes (vegan)	€ 9
Marchfelder asparagus / strawberries / roast beef / hibiscus reduction	€ 16
Marchfelder asparagus / strawberries / chard / hibiscus reduction (vegan)	€ 12
Winter leaf salads / black nuts / tangerines	€ 11
Baked apple filled with sheep's cheese / salad bouquet / fig mustard / crostini	€ 9



# SOUP:

## MEAT:

Clear boiled beef soup / herbed pancake strips	€ 5
Clear boiled beef soup / semolina dumplings OR liver dumplings	€ 5,5
Double consomme / sherry / vegetable strips	€ 7
Clear tomato consomme / meat dumplings	€ 7

## VEGETARIAN:

Seasonal creme soup	€ 7
Clear tomato consomme / mozzarella balls	€ 7
Creamy parsley root soup / baked cheese cubes	€ 7
Spinach - watercress soup / brown bread chips	€ 6,5

## SEASONAL:

Potato cream soup / porcini mushroom chips	€ 8
Double porcini mushroom consomme / cranberry dumplings	€ 9
Wild consomme with cranberry dumplings	€ 7
Porcini mushroom soup / potatoes / bacon	€ 7,5
Cold Cucumber soup / mint	€ 7
Spring herb soup / wild garlic dumplings	€ 7,5



# MAIN DISHES:

## BEEF:

Slice of beef rump / two types of puree / port wine sauce	€ 27
Pink fried beef rump / red cabbage / French fries Duchesse / port wine sauce	€ 25
Fillet steak from Salzburg beef / corn on the cob / potato gratin	€ 36
Rump steak from Salzburg beef / grilled vegetables / potato gratin	€ 25
Rump steak from Salzburg beef / sweet potato chips / grilled vegetables	€ 25
Braised beef cheeks / port wine sauce / potato thalers / market vegetables	€ 22
Roast beef / juice / croquettes / market vegetables	€ 21
Warm roast beef / potato - bacon / market vegetables	€ 21
Onion roast joint / bacon - garlic - beans / fried potatoes	€ 21
DaxLueg - pan / beef fillet / spaetzle / mushroom cream	€ 26

## POULTRY:

Mediterranean grilled chicken breast / smoked paprika risotto	€ 19
Chicken breast stuffed with herb curd / seasonal cream - gnocchi	€ 19
Turkey steak / baked with tomatoes and mozzarella / market vegetables	€ 20
Guinea fowl breast tuffed with mushrooms and tomatoes / mashed potatoes	€ 23
Roasted fried breaded chicken / potato - lamb's lettuce	€ 18

## VEAL:

Veal steak / truffle sauce / duchess potatoes / broccoli	€ 37
Duet of veal / carrot mashed potatoes / meadow mushrooms	€ 32
Veal fillet in herb crust / dumplings / mushroom cream sauce	€ 39
Viennese schnitzel from milk veal / herbed rice / cranberries	€ 24
Veal goulash / buttered spaetzle	€ 19

## PORK:

Pork fillet wrapped in bacon / bacon beans / croquettes / mushroom sauce	€ 20
Pork fillet in a herb coating / two types of puree / market vegetables / sauce	€ 21
Crispy suckling pig / dumplings / warm coleslaw / potatoes (min. 35 portions)	€ 19





## MAIN DISHES:

### FISH:

Grilled pike perch fillet / grilled vegetables / parsley potatoes	€ 21
Grilled salmon trout fillet / grilled vegetables / parsley potatoes	€ 20
Grilled sea bass fillet / grilled vegetables / parsley potato	€ 21
Grilled freshly caught salmon trout fillet / noodles / vegetable	€ 20
Duo of freshly caught fish / seasonal risotto	€ 24
Three kinds of freshly caught fish / peppers / sweet potatoes	€ 27
Char fillet / lime and wine sauce / grilled vegetables / potato tart	€ 24

### VENISON:

Stag medaillions wrapped in bacon / celery puree / broccoli / thyme sauce	€ 35
Stag steak / pumpkin - zucchini - vegetables / Pommes Duchesse / sauce	€ 36
Venison ragout / apple red cabbage / bread dumplings	€ 21
Barbarie - duck / creamed savoy cabbage / semolina pieces	€ 22
Pink fried deer treccote / Brussels sprouts / fried potato dumpling / sauce	€ 39

### VEGETARIAN / VEGAN:

Homemade tagliatelle / pumpkin / cream sauce	€ 15
Homemade tagliatelle / spinach / sheep cheese	€ 17
Seasonal risotto (vegan upon request)	€ 15
Stuffed ravioli / parmesan / rocket / cherry tomatoes	€ 15
DaxLueg - Grilled vegetables "Ratatouille Style" (vegan)	€ 13
Gnocchi / zucchini / cream sauce	€ 15
Gnocchi / grilled seasonal forest and meadow mushrooms	€ 21
Fiery pasta pan / homemade tagliatelle / fiery tomato sauce	€ 15
Mediterranean stuffed zucchini / sheep cheese / stewed tomatoes	€ 18
Sweet potato - chickpeas - curry / basmati rice	€ 13
Zucchini - eggplant - chilli / tomato ciabatta	€ 15
Stuffed peppers / basmati rice / tomato ragout	€ 15
Spinach - chard - dumplings / tomato ragout	€ 15
Baked potato / vegetable ragout / herb dip (vegan)	€ 13



# SEASONAL MAIN DISHES:

## ASPARAGUS / WILD GARLIC:

Pork fillet wrapped in bacon / homemade noodles / wild garlic cream	€ 21
Wild garlic gnocchi / grilled peppers	€ 16
Grilled salmon trout fillet / green asparagus / potatoes / Hollandaise sauce	€ 25
Grilled turkey steak / asparagus duo / potatoes / Hollandaise sauce	€ 23
Marchfeld asparagus / potatoes / Hollandaise sauce	€ 19
Austrian beef fillet / asparagus duo / hollandaise sauce / potatoes	€ 38
Asparagus - herb - risotto (vegan on request)	€ 16

## MUSHROOMS:

Mushroom roast / spaetzle / chanterelles / cream sauce	€ 26
Gnocchi / chanterelles / grilled cherry tomatoes	€ 17
Homemade tagliatelle / chanterelles / cream sauce	€ 17
Duo of freshly caught fish / chanterelle risotto	€ 24
Austrian beef fillet / grilled Lungau porcini mushrooms	€ 42
Gnocchi / porcini mushrooms / cream sauce	€ 24
Mushroom pan / mushrooms / potatoes / fried egg	€ 18

## PUMPKIN:

Stuffed chicken breast / pumpkin curd / sweet potato / gnocchi / cream	€ 20
Two types of freshly caught fish / pumpkin risotto	€ 24
Pumpkin risotto (vegan if desired)	€ 15
Pumpkin lasagne / bechamel	€ 16

## WINTERLY:

Pink fried saddle of venison steak / pumpkin vegetables / Pommes Duchesse	€ 38
Muscovy duck / creamy sauerkraut / French fries / Grand Marnier sauce	€ 23
Venison pan / nut spaetzle / cream of mushroom	€ 29
Truffled chestnut risotto (vegan if desired)	€ 16



## DESSERT:

Warm chocolate casserole / vanilla sauce / sour cherry ragout	€ 8
Chocolate souffle / strawberry puree / vanilla sauce / fruits	€ 9,5
Seasonal fruit tiramisu	€ 6,5
Homemade „Kaiserschmarrn“ (from 5 portions) / plum roaster	€ 10
Two types of strudel / vanilla ice cream	€ 7
Two types of parfait / fruit ragout	€ 7,5
Two types of sorbet / fresh fruit (vegan)	€ 7,5
Dessert variation according to your wishes	from € 8,5
Curd cheese - yoghurt - mousse / fruits	€ 6,5
Filled curd dumplings / fruit ragout / vanilla sauce	€ 8
Vegan chocolate mousse / wild berry ragout / whipped cream	€ 8,5
White chocolate soup / chocolate crocant	€ 10
Chocolate fountain with fresh fruits	€ 14

## DESSERTBUFFET (from 20 portions)

Filled curd dumplings / sweets in a glass / homemade strudel / fresh fruits /  
Vanilla sauce / whipped cream

Price per portion: €11



## SWEETS IN A GLASS:

Seasonal fruit tiramisu	€ 5
Duo of Strudel	€ 5
Curd cheese - yoghurt - mousse / fruits	€ 5
Mozart dumplings / forest fruit	€ 6
Duo of chocolate mousse	€ 6
Mango - Cassata - Trifle	€ 5
Chocolate cakes in a glass	€ 5
Plum dumplings in a glass	€ 5
Semolina mousse with strawberry and rhubarb	€ 4,5
Chocolate and passion fruit cream	€ 4,5
Blueberry cheesecake	€ 4,5
Mole trifle	€ 4,5
Chocolate-coconut pudding / pineapple	€ 4,5
Ginger cream / chocolate sauce	€ 4,5
Baileys parfait in a glass	€ 4,5
After Eight Parfait in a glass	€ 4,5
Apple Ricotta Trifle / Crispy Crunch	€ 5
Key Lime Pie Mousse	€ 4,5
Poppy seed mascarpone / raspberries	€ 4,5
Nougat espresso mousse	€ 4,5
Black Forest Cherry Tiramisu	€ 5
Chocolate banana in a glass	€ 4,5
Mini blueberry pastries filled with curd cheese	€ 5
Baked apple wheel / cinnamon sugar / vanilla sauce	€ 4,5

### VEGAN:

Vegan chocolate chia pudding	€ 5
Vegan Chocolate Coconut Mousse / Sweet Pecans	€ 5,5
Vegan vanilla trifle / crispy crunch	€ 5
Tofu chocolate pudding / forest fruits	€ 5,5

Can be ordered from 10 portions per variety.



# OUR BUFFET IDEAS

## **BUFFET "VENISON" (autumn and winter only)**

€ 63

### **Fingerfood Buffet**

Venison carpaccio / roast beef / gravled salmon / cucumber carpaccio / Waldorf salad with roasted duck breast

### **Soup (served)**

Truffled chestnut creme soup / Clear boiled beef soup with garnish

### **Main dishes as buffet**

Barbarie duck breast / roast / salmon trout fillet / „Wiener Schnitzel“ from veal / seasonal risotto

Bread dumplings / ratatouille / potato / homemade tagliatelle / red cabbage / pumpkin cream sauce

### **Dessert buffet**

Apple and curd strudel / chestnut mandarin tiramisu / blackberry panna cotta / filled curd dumplings / vanilla sauce / whipped cream

## **BUFFET „DAXLUEG“**

€ 58

### **Fingerfood - Buffet**

Beef carpaccio / roast beef / smoked salmon / tomatoes - mozzarella - skewers / prosciutto with melon / Pasta salad / rocket salad with sheep's cheese

### **Soup (served)**

Potato foam soup with local mushroom chips / Clear boiled beef soup with garnish

### **Main dishes as buffet**

Pork fillet wrapped in bacon / chicken breast / salmon trout fillet / pumpkin risotto / onion roast

Bread dumplings / ratatouille / potato / spaetzle / rice / grilled market vegetables

### **dessert buffet**

„Kaiserschmarrn“ / Seasonal Tiramisu / Panna Cotta / Filled Curd Dumplings / Fresh fruits / vanilla sauce / whipped cream

From 35 people per person. Price includes festive setting and 1 hour prosecco reception.



# OUR BUFFET IDEAS:

## BUFFET "RUSTIC"

€ 42

### Salad buffet

Cucumber / tomato / potato / cabbage / leaf salad / bread / butter

### Soup (served)

Seasonal cream soup / Beef soup with cheese dumplings

### Main dishes as buffet

Crispy roast pork / cheesy noodles / chicken wings / "Wiener Schnitzel" from turkey

Bread dumplings / fried potatoes / ratatouille / french fries

### Dessert buffet

Apple and curd strudel / homemade „Kaiserschmarrn“ / vanilla sauce / whipped cream

## BUFFET "VITAL"

€ 45

### Starter Buffet

Cucumber carpaccio / roast beef / smoked trout / tomatoes - mozzarella - skewers

### Soup (served)

Seasonal cream soup / clear tomato consomme

### Main dishes as buffet

Chicken breast / salmon trout fillet / spring onion risotto / zucchini - gnocchi

Ratatouille / potato / rice / pommes duchesse

### Dessert buffet

Smoothies / Fruit Tiramisu / Panna Cotta /  
Fresh fruits / vanilla sauce / whipped cream

From 35 people per person. Price includes festive setting and 1 hour prosecco reception.  
The number of people stated up to 7 days previously serves as the basis for calculation.



## DAXLUEG - BBQ: (from 50 people)

**SALAD** Tomato, cucumber, potato, carrot and leaf lettuce  
Pasta and sausage salad / dressings / bread / butter / margarine

**BUFFET** Pork loin steaks / chicken wings /  
Salmon trout fillet / chicken breasts / spare ribs /  
Grilled sausage / market vegetables / halloumi /  
Beef steaks

**Sides** Bread dumplings / potato wedges / baked potatoes /  
Sauces / herb butter

**DESSERT** Apple strudel / curd strudel / sweets in a glass /  
Fresh fruits / vanilla sauce / whipped cream

**Price per person:**

**€ 47**

From 50 people per person. Price includes festive setting and 1 hour prosecco reception.  
The number of people stated up to 7 days previously serves as the basis for calculation.



# GRILL BUFFET VARIANT 1

SALAD	Tomato, cucumber, potato, carrot and leaf lettuce Dressings / bread / butter / margarine
BUFFET	Juicy ribs / chicken wings / grilled pike perch fillet / Tomato-mozzarella stuffed turkey breast / Pork loin steaks / grilled market vegetables
Sides	French fries / baked potato / sauces / herb butter
DESSERT	Apple strudel / curd cheese strudel / homemade cake / Vanilla sauce / whipped cream

**Price per person:**

**€ 39**

From 25 people per person. Price includes festive setting and 1 hour prosecco reception.  
The number of people stated up to 7 days previously serves as the basis for calculation.





## GRILL BUFFET VARIANT 2

SALAD	Tomato, cucumber, potato, carrot and leaf lettuce Various dressings / bread / butter / margarine
BUFFET	Oven-fresh roast pork / chicken wings / Grilled salmon trout fillet / chicken breast stuffed with herbs "Wiener Shchnitzel" from pork / grilled market vegetables
Sides	Bread dumplings / herb rice / sauces / herb butter
DESSERT	Apple strudel / curd cheese strudel / filled curd dumplings / Panna cotta in a glass / vanilla sauce / whipped cream

**Price per person:**

**€ 43**

From 25 people per person. Price includes festive setting and 1 hour prosecco reception.  
The number of people stated up to 7 days previously serves as the basis for calculation.



## BUFFET TRIO:

SALAD                   Coleslaw and leaf salad  
Various dressings / bread / butter / margarine

BUFFET                   Oven-fresh roast pork / "Wiener Schnitzel" from pork /  
Cheesy noodles „Kasnocken“

Sides                    Bread dumplings / parsley potatoes

**Price per person:**

**€ 37**

From 20 people per person. Price includes festive setting and 1 hour prosecco reception.  
The number of people stated up to 7 days previously serves as the basis for calculation.





**YOUR PERSONAL CONTACT:**

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