



**HANNAH & ELIA**

fine cooking great events

## Dishes and menus



Someone once said that wonderful staging is more important to a successful celebration than serving outstanding food. We simply do not believe that. Average wine in a fine bottle with a beautiful label is still average wine, even if I still drink it. So we hold to the belief that wonderful staging is part of a successful celebration, but it is only a complete success if your guests are as delighted by the food as they are by the celebration as a whole.

**"Simply fantastic."**

Countess Liechtenstein, Meran, on the wedding reception held for her daughter.



## Dishes and menus

### Cold starters

- Carpaccio of beef fillet with artichoke dressing
- Octopus carpaccio in a light olive oil & lemon marinade
- Salad of steamed shrimp tails, avocados and tomato cubes in a lemon marinade
- Grilled or fresh goat's cheese on marinated vegetables and black bread chips
- Warm white asparagus salad with lemon Hollandaise sauce
- Aubergine rolls stuffed with Parma ham and mozzarella on a Mediterranean salad with tomato dip
- Tomato mousse with courgette-basil cream served in a glass
- Roast beef rolls stuffed with grilled vegetables served on a bed of salad
- Bresaola rolls with ricotta, rocket and pine nuts on fine salads served with warm rosemary & olive bread

### Soups

- Champagne soup à la Andreas Hellrigl
- Cold tomato soup with basil
- Potato soup with black truffles from Umbria
- Prawn and courgette mousse
- Sauerkraut soup with roasted black bread croutons and smoked pork

### Hot starters

- Gnocchi with smoked salmon and chives
- Potato pasta pockets with fresh and mature goat's cheese, finest olive oil, peppers and thyme
- Potato pasta pockets with Golden Delicious apples and balsamic vinegar butter
- Potato pasta pockets with potatoes in a delicate truffle sauce and truffles from Umbria
- Chard flan with chanterelle mushrooms in a delicate saffron sauce
- Ravioli with chanterelle mushrooms and saffron on spinach crème
- Ravioli with aubergines and olives on tomato butter
- Risotto of Barolo wine, radicchio and gorgonzola
- Risotto with chanterelle mushrooms, saffron and chervil
- Risotto of Kerner wine and Granny Smiths with mint and parsley
- Rye tortelloni with potatoes and black truffles from Umbria
- Scampi tortelloni in a scampi sauce



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### Fish dishes

- Sea bass with courgettes in a tomato-garlic broth
- Salmon in a basil crust with carrots and lemon
- Salmon in a chive sauce with lemon potatoes
- Sea bream in an artichoke crust with a stuffed artichoke heart and tarragon
- Char in a herb crust on white asparagus and lemon
- Monkfish medallions with rosemary wrapped in speck served on roasted kohlrabi

### Meat dishes

- Classic whole-roasted Angus beef fillet with rosemary crust in a fine red wine sauce with parsley purée
- Stuffed leg of rabbit with fine vegetable strips
- Grilled fillet of pork on a raw courgette salad
- Fillet of venison in a red wine & juniper sauce with celery purée
- Cheek of veal braised in Cabernet Sauvignon with celery purée, medium-sized buckwheat dumplings and pecorino cheese
- Fillet of veal marinated in herbs, Hollandaise sauce with herbs and Mediterranean vegetable purée
- Whole-roasted fillet of veal in a strong rosemary sauce served in a celery ring
- Shoulder of veal on celery purée with rosemary and root vegetables

### Desserts

- Buckwheat roulade with cranberries and home-made cranberry ice-cream
- White chocolate ice-cream with coffee cream
- Strawberries with strawberry ice-cream
- Yoghurt & strawberry tiramisu
- Small warm chocolate and nut cake with banana ice-cream à la Yvonne
- Panna cotta with apples and vanilla from Madagascar served in a glass
- Home-made cranberry ice-cream
- White chocolate mousse with coffee and golden berries served in a glass
- Terrine of goat's milk yoghurt with strawberries and vanilla
- Warm apple strudel with rosemary ice-cream and forest honey



## Dishes and menus

### Example of 3-course menu

#### Menu 1

Small buckwheat dumplings with chard and grey cheese



Risotto with chanterelle mushrooms, saffron and chervil



Shoulder of veal on celery purée with rosemary and root vegetables

#### Menu 2

Bresaola rolls with ricotta, rocket and pine nuts on fine salads served with warm rosemary & olive bread



Potato pasta pockets with Golden Delicious apples and balsamic vinegar butter



Cheek of veal braised in Cabernet Sauvignon with celery purée, medium-sized buckwheat dumplings and pecorino cheese

#### Menu 3

Small salad of steamed shrimp tails, avocados and tomato cubes in a lemon marinade



Potato pasta pockets with fresh and mature goat's cheese, finest olive oil, peppers and thyme



Classic whole-roasted Angus beef fillet with rosemary crust in a fine red wine sauce with parsley purée



## Dishes and menus

### Example of 4-course menu

#### Menu 1

Bresaola rolls with ricotta, rocket and pine nuts on fine salads served with warm rosemary & olive bread



Risotto of Kerner wine and Granny Smith apples with mint and parsley



Whole-roasted fillet of veal in a strong rosemary sauce served in a celery ring



Buckwheat roulade with cranberries and home-made cranberry ice-cream

#### Menu 2

Aubergine rolls stuffed with Parma ham and mozzarella on a Mediterranean salad with tomato dip



Risotto with chanterelle mushrooms, saffron and chervil



Shoulder of veal on celery purée with rosemary and root vegetables



Terrine of goat's milk yoghurt with strawberries and vanilla

#### Menu 3

Octopus carpaccio in a light olive oil & lemon marinade



Champagne soup à la Andreas Hellrigl



Ravioli with chanterelle mushrooms and saffron on spinach crème



Cheek of veal braised in Cabernet Sauvignon with celery purée, medium-sized buckwheat dumplings and pecorino cheese



## Dishes and menus

### Example of 5-course menu

#### Menu 1

Champagne soup à la Andreas Hellrigl



Potato pasta pockets with potatoes in a delicate truffle sauce and truffles from Umbria



Sea bass with courgettes in a tomato-garlic broth



Whole-roasted fillet of veal in a strong rosemary sauce served in a celery ring



White chocolate mousse with coffee and golden berries served in a glass

#### Menu 2

Bresaola rolls with ricotta, rocket and pine nuts on fine salads served with warm rosemary & olive bread



Champagne soup à la Andreas Hellrigl



Rye tortelloni with potatoes and black truffles from Umbria



Sea bream in an artichoke crust with a stuffed artichoke heart and tarragon



Classic whole-roasted Angus beef fillet with rosemary crust in a red wine sauce with parsley purée

**...and then hannah&elia's dessert staging**

