



Offers

- Full catering services
- Excellent cuisine, professional services
- Team buildings, weddings, business meetings

Your stylish cruise

- Decoration , festive table setting
- Music: (DJ, live ,folk, pianist recorded music)
- Additional services (photographer, cameraman, etc.)



Terms

Complete catering service: 10 € / 1 person / 1 hour
(the staff, hostesses, waiters)

Advance payment in height of 100 %
ordered services is required 14 days
prior the cruise



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Bookings: sales@restauraciadanubius.sk



DANUBIUS RESTAURANT

Catering

BUFET SHIP I.

STARTERS 100 G

Choice of cheese and smoked meat / smoked cheese, salami pork ham, and other/
Marinated grilled vegetable with herbs

SALAD BUFFET 100 G

Cabbage salad á la Coleslaw
Mixed vegetable salad

MAIN COURSE 200 G MEAT + 150 G SIDE DISH

Grilled chicken breast on herbs with demi glace sauce, roasted baby potatoes

Salmon with pea-potato puree and grilled limes

Pumpkin risotto with parmesan

DESSERTS 100 G

Chocolate cake
Mixed fresh fruit salad

24 € /WITH VAT / PERSON

BUFET SHIP II.

STARTERS 100 G

Greaves spread with eggs
Cheese variation with grapes and nuts
Choice of smoked meat with pickled vegetable

SALAD BUFFET 100 G

Caesar salad with parmesan and croutons
Greek salad

MAIN COURSE 200 G MEAT + 150 G SIDE DISH

Pork roasted knee
Fried chicken mini cuts with Slovak potato salad
Sheep cheese dumplings with bacon, sour cream and fresh spring onion

DESSERTS 100 G

Variation of mignons
Choice of strudels /cherry – poppy seed, curd, apple /

29 € /WITH VAT / PERSON

BUFET SHIP III.

STARTERS 100 G

Prosciutto with melon and pecorino
Mozzarella with cherry tomatoes and pesto
Marinated salmon, gravlax

SALAD BUFFET 100 G

Italian pasta salad
Arugula –spinach salad with parmesan
Fresh mixed vegetable salad and balsamico

MAIN COURSE 200 G MEAT + 150 G SIDE DISH

Pork tenderloin saltimbocca with baby potatoes, sage and prosciutto

Sand eel with spinach and celery puree

Chicken quatro formaggi, herbs rice

Vegetable lasagne with tomato-parmesan sauce

DESSERTS 100 G

Mixed fresh fruit salad
Vanilla panna cotta with wild forest fruit

36 € /WITH VAT / PERSON

CATERING OFFER

FINGER FOODS 60G

Baby mozzarella skewer with tomato 2,00 €
Canapes (cheese with nuts, ham with olives, cottage cheese) 2,00 €
Sandwich (ham, cheese) 2,00 €
Home made greaves drop scone 2,00 €
Sweet banquet pastry 2,00 €

STARTERS 100 G

Cheese variation and smoked meat with pickled vegetable 4,00 €

Chicken terrine with spinach and mushrooms 4,00 €

Mozzarella with roasted zucchini, eggplant and nuts pesto 5,50 €

Duck pate with apricot chutney 5,50 €

Marinated salmon gravlax with fresh herbs and a rice noodles 8,00 €

Poached pork tenderloin with tunas tapenade 8,00 €

Cheese variation with grapes and nuts 8,00 €

SALAD BUFFET 100 G

Lettuce salad 4,00 €
Fresh vegetable mixed salad 4,00 €
Salad with plant growth 4,00 €
Italian pastry salad 4,00 €
Potato salad with dijonese mustard 5,50 €
Chicken salad with stem celery and cucumber 5,50 €
Couscous salad with cucumber and mint 5,50 €
Caesar salad with parmesan and Herbs croutons 8,00 €
Tarator salad with nuts and fresh dill 8,00 €
Choice of home made dressings

MAIN COURSE 150 G MEAT + 150 G SIDE DISH

Grilled chicken breast on herbs with demi glace sauce and roasted potatoes with thyme 13,50 €
Fried pork/ chicken cuts in sesame 13,50 €
Trout filet with roasted vegetable, mashed potatoes with butter 13,50 €
Sheep cheese dumplings with bacon, Sour cream and fresh spring onion 13,50 €
Roasted pork tenderloin with beans and bacon, red onion 17,50 €
Poached salmon on wine with roasted vegetable and basmati rice 17,50 €
Lasagne with grilled zucchini, tomato and parmesan sauce 17,50 €
Beef cheeks on red wine, poached vegetable, greaves dumplings 22,00 €
Grilled sand eel with fennel, peas puree 22,00 €
Pumpkin risotto with roasted zucchini and parmesan 22,00 €
Sous-vide chicken breast, sweet corn polenta and black olives 22,00 €

DESSERTS 80 G

Fresh fruit salad / filleted fruit 4,00 €
Choice of home made strudels (poppy seed, apple, nut) 4,00 €
Strawberry-vanilla foam with nuts in caramel 5,50 €
Orange cheese cake 5,50 €
Vanilla-chocolate variations of crème brûlée 8,00 €
Tiramisu with egg liqueur sauce 8,00 €
Variation of mignons 8,00 €

DRINK MENU

APERITIF - 0,1 L

Cinzano 2,00 €

BOTTLED WINE - 0,75 L

Rizling vlašský/Slovak dry wine 9,00 €
Frankova modrá/Blue Lemberger 9,00 €
Rulandské šedé /Pinot gris 9,50 €
Sauvignon blanc 9,50 €
Cabernet sauvignon red 9,50 €

SPILL OUT WINE - 0,1 L

Rizling vlašský/Slovak dry wine 1,20 €
Frankovka modrá/Blue Lemberger 1,20 €
Cabernet sauvignon rosé 1,40 €

SPARKLING WINE BOTTLE - 0,75 L

Hubert dry 12,00 €
Hubert semi sweet 12,00 €

SPILL OUT SPARKLING WINE – 0,1 L

Hubert dry 1,60 €
Hubert semi sweet 1,60 €

SPIRITS - 0,04 L

Pear Brandy 2,20 €
Pine Brandy 2,20 €
Plum Brandy 2,20 €
Gin 2,20 €
Vodka 2,20 €
Captain Morgan 2,60 €
Tequila 2,90 €
Bacardi 2,90 €

WHISKY - 0,04 L

Johnnie Walker red 3,00 €
Ballantines 3,30 €

BRANDY - 0,04 L

Carpathian brandy 2,00 €
Carpathian brandy special 3,30 €

LIQUEURS - 0,04 L

Becher /Carlsbad liqueur/ 2,20 €
Fernet Stock 2,20 €
Fernet Citrus 2,20 €
Jägermeister 2,60 €

DRAUGHT BEER

Small beer 0,3 l 1,50 €
Large beer 0,5 l 2,00 €

BEER

Radler 0 % 1,90 €
Non-alcohol beer 1,90 €
Dark beer 1,90 €
Strongbow 2,00 €
Pilsner beer 2,00 €

JUICES

Cappy orange 1,80 €
Cappy apple 1,80 €
Juice Jupík 1,40 €

SPILL OUT SOFT DRINKS 0,1 L

Coca cola 0,40 €
Coca cola Zero 0,40 €
Fanta 0,40 €
Sprite 0,40 €
Mineral water 0,40 €

HOT DRINKS

Espresso 1,80 €
Vienna coffee 2,10 €
Tea 1,50 €

SIDE DISH

Peanuts 1,20 €
Dru Salty Sticks 1,00 €
Chips Slovakia 1,60 €