

# Banquet Brochure

*Spring & Summer*  
2026



PALAIS  
COBURG

## WELCOME

At Palais Coburg, historic architecture meets timeless elegance and an exceptional understanding of hospitality. Our banqueting and event offerings embody this philosophy: carefully composed, precisely executed, and guided by a cuisine that places craftsmanship and quality at its heart.

Whether you are hosting an intimate celebration, a business meeting, or a grand social gathering, every detail is designed to make your occasion truly unique.

This brochure offers an overview of our culinary services, our event spaces, and the many possibilities for creating your special moment at Palais Coburg.

We look forward to supporting you in planning and realising your event.



# Breakfast

Begin your day with delightful indulgence.  
We are pleased to welcome you to a relaxed breakfast in our elegant event rooms or, in fine weather, in our idyllic garden.

Depending on the size of your group, breakfast will be served at the table lovingly arranged or, for 25 guests and above, as an abundant buffet. Whichever option you choose, we ensure your morning begins pleasantly, calmly, and entirely according to your wishes.

## COBURG BREAKFAST

EUR

- Breadbasket with bread & organic steambaked rolls from Joseph <sup>A</sup>
- Croissant & apple turnover <sup>AG</sup>
- Butter <sup>G</sup>
- Selection of jams
- Cold cuts & cheese with cherry tomatoes <sup>G</sup>
- Smoked salmon with horseradish cream & cucumber <sup>DG</sup>
- Greek yoghurt with honey & nuts <sup>G</sup>
- Egg in a glass with grated goose liver & chives <sup>C</sup>
- A glass of freshly pressed juice of the day

per person 62

## CLEMENTINEN BREAKFAST (VEGETARIAN)

EUR

- Breadbasket with bread & organic steambaked rolls from Joseph <sup>A</sup>
- Croissant & apple turnover <sup>AG</sup>
- Butter <sup>G</sup>
- Selection of jams
- Fresh goat's cheese with pumpkin seed pesto <sup>G</sup>
- Energy plate with hummus, avocado, radishes & wild herbs <sup>N</sup>
- Shakshuka with organic egg, flatbread, yoghurt & coriander <sup>CG</sup>
- Coconut milk rice with dark chocolate & pistachios <sup>ACEGH</sup>
- A glass of freshly pressed juice of the day

per person 62

Want to add a touch of luxury to your breakfast?

Then you'll find a selection here:

### BREAKFAST EXTRAS

#### Caviar

Oscietra Reserva Kaviar vom russischen Stör (Silvio Nickol Edition – N25 Caviar)  
Including blinis <sup>ACG</sup> & sour cream <sup>G</sup>

30g á 125

#### Truffle

Scrambled eggs with shaved truffle

per portion 18

# Coffee Break

## OUR COFFEE BREAK INCLUDES

EUR

- Various Nespresso coffees and Ronnefeldt teas
- Sparkling and still mineral water
- Orange juice and apple juice
- One savoury snack
- One pastry
- One portion of seasonal fresh fruit

coffee break per person

32

Feel free to choose additional treats for your break refreshment here,  
price per item, from 10 pieces per variety:

- |  |     |
|--|-----|
| — Joseph sandwiches: meat, fish or vegetarian                      | 4,5 |
| — Portion of sliced fruit  | 3,5 |
| — Caramel shortbread <sup>ACGH</sup> or carrot cake <sup>ACG</sup> | 2,5 |
| — Melange <sup>G</sup>   | 5   |
| — Café Latte <sup>G</sup> , Cappuccino <sup>G</sup>                | 5   |
| — Fresh juices or smoothies  | 4   |
| — Tea  | 5   |

# Fingerfood & Canapés

## TARTLET ♦ QUICHES ♦ BREAD

EUR

### Beans

piquillo pepper / cashew <sup>AHL</sup>

5

### Eggplant

baba ganoush / tahini / raisins <sup>A</sup>

5

### Cheese

fig mustard / grapes <sup>AGM</sup>

5

### Smoked Salmon-Quiche

sour cream caviar / dill <sup>ACGD</sup>

5

### Liver

apricots / pistachio crumble <sup>ACGO</sup>

5

### Beef Tartare

kimchi mayo / sesame / coriander <sup>ACDNM</sup>

5

### Baby Potatoes

sour cream / caviar / dill <sup>DG</sup>

5

### Beetroot

tartare / pine nuts <sup>AMH</sup>

5

### Austrian ham

5

## CRISPY ♦ FRIED ♦ WARM

EUR

**Arancini**saffron / reggiano parmesan <sup>AGLO</sup>

5,2

**Baby Broccoli Tempura**pepper queso <sup>AHL</sup>

5,2

**Wonton**chicken / ginger / sweet chilli <sup>AG</sup>

5,2

**Black Pudding**horseradish cream / pickled onion <sup>ACGHOM</sup>

5,2

**Pork**pommery mustard / capers <sup>ACGHLMO</sup>

5,2

**Truffle Polenta**pecorino / pepper <sup>CGOL</sup>

5,2

**Crispy Chicken Praline**panko / preserved lemon / truffle mayo <sup>ACGMO</sup>

5,2

**Crayfish**croquette / tarragon crea <sup>ABCGLD</sup>

5,2

**Tempura Oyster**cucumber / tartar sauce <sup>ARCOML</sup>

7

**Tempura Prawns**wasabi mayo / coriander / lime <sup>ABC</sup>

6

## „CLASSICS“ ON BREAD

EUR

**Anchovies**green olives / capers <sup>ADGO</sup>

4,8

**Roast Beef**sauce rémoulade <sup>ACOM</sup>

4,8

<b>Tuna Tartare</b> wasabi mayo / radish <sup>ACDNM</sup>	4,8
<b>Courgette</b> cream cheese / Basilikumpesto <sup>AG</sup>	4,8
<b>Brie</b> walnut brittle / truffle honey <sup>AGH</sup>	4,8
<b>Salmon</b> cured / blood orange / dill / crème fraîche <sup>ADGM</sup>	4,8
<b>Beef Tartare</b> kimchi mayo / sesame / coriander <sup>ACDMN</sup>	4,8
<b>Austrian Pork</b> pâté / shallots / horseradish / pommery mustard <sup>AM</sup>	4,8

## GOUGÈRE FILLED

EUR

<b>Mackerel</b> mousse / onion / capers <sup>ACDG</sup>	4,5
<b>Cream Cheese</b> wild herbs / salty lemon <sup>AG</sup>	4,5
<b>Beef Tartare</b> cream / horseradish / chives <sup>ACGMD</sup>	4,5
<b>Smoked Salmon</b> Creme / pickled cucumber <sup>ADOG</sup>	4,5
<b>Avocado</b> sundried tomatoes / coriander <sup>A</sup>	4,5
<b>Liver</b> apricot / pistachio <sup>ACGO</sup>	4,5
<b>Eggplant</b> baba ganoush / tahini / raisins <sup>A</sup>	4,5
<b>Cream Cheese</b> onion confit <sup>AG</sup>	4,5

## ON A SKEWER

EUR

**Chicken**peanut sauce / coriander / chilli <sup>NE</sup>

4,9

**Beef Fillet**chimichurri/ crispy onions <sup>A</sup>

4,9

**Salmon**sesame / teriyaki / spring onion <sup>DFNO</sup>

4,9

**Lamb Köfte**ras el-hanout / yoghurt / mint <sup>AGN</sup>

4,9

**Wild Prawns**marie rose sauce / celery / cucumber <sup>BCL</sup>

4,9

**Falafel**

hummus / eggplant (vegan)

4,9

## ADDITIONAL SNACKS

EUR

**Olives**

marinated green &amp; black olives (vegan)

per portion 5

**Nuts**salted cashews / peanuts / almonds <sup>H</sup> (vegan)

per portion 5

**Popcorn**cheese / truffle butter / smoked paprika <sup>A</sup> (vegan)

per portion 5

**Ciabatta**

olive oil / golles balsamic vinegar / herb salt (vegan)

per portion 3

## SMALL AND SWEET

EUR

**Coburg Rum Truffle**pistachio / rum / marzipan <sup>ACGHO</sup>

5,5

**Strawberrys & Cream**choux pastry / strawberry / vanilla cream <sup>ACG</sup>

5,5

**Death by Chocolate**nougat / valrhona / orange salt <sup>GH</sup>

5,5

**„Cremeschnitte“**butter puff pastry / pudding / lemon sugar <sup>ACGO</sup>

5,5

**Banoffee**shortcrust pastry / salted caramel / banana <sup>ACGO</sup>

5,5

# Flying Menu

Our dishes are served in small, elegant portions on mini plates. Easy to enjoy with a fork or spoon, even while standing.

To offer your guests additional choice and flexibility, we recommend complementing the Flying Service with a small buffet creating a varied experience of served and selfselected dishes.

## STARTERS

### Burrata

burrata cream / panko hokkaido pumpkin / pumpkin seed oil / flowers <sup>ACG</sup>

### Beetroot

tartare / coconut yoghurt / radicchio / hazelnuts / rye bread <sup>AHO</sup>

### Langos

cured salmon / dill / crème fraîche / horseradish <sup>ADG</sup>

### Vegetarian Langos

cream cheese/ wild herbs / carrot confit <sup>AG</sup>

### Prawn

wild prawn tempura / mango / chilli / kaffir lime <sup>AB</sup>

### Venison

carpaccio / red cabbage / espresso-celery cream / juniper salt <sup>AGML0</sup>

### Cauliflower

ovenroasted / pine nut emulsion / ras el-hanout <sup>H</sup>

## SUPPEN

### Mushroom

cream soup / truffle croutons / king oyster mushroom skewer <sup>AG</sup>

### Bouillon

beef / pancake strips / root vegetables / chives <sup>ACGL0</sup>

Both soups served in drinking bowls without spoons.

## MAIN COURSES

### Tartlet

potatoes / raclette cheese / onion confit <sup>AG</sup>

### Ricotta

dumplings / pumpkin / brown butter / sage / pecorino <sup>G</sup>

### Cod

shellfish bisque / algae / mussels / tapioca <sup>ABDGLO</sup>

### Fish & Chips

sea bream tempura / peas / tartar sauce / potato straw <sup>ACDGM</sup>

### Beef

boeuf bourguignon / spätzle / pearl onions <sup>AGLMO</sup>

### Chicken

coq au vin / mashed potatoes / winter vegetables <sup>GNO</sup>

### Veal

pink roasted / madeira jus / truffle polenta / brussels sprouts <sup>GLMO</sup>

## DESSERTS

### Cream Cheese Dumpling

breadcrumbs / plum compote / vanilla espuma <sup>ACGH</sup>

### Apple

mini apple strudel / whipped cream <sup>AGH</sup>

**Yuzu**cheesecake / passion fruit / goji / crumble <sup>ACG</sup>**Chocolate**valrhona chocolate tart / blood orange / streusel <sup>ACGH</sup>**CHEESE****Brie de Meaux**french soft cheese / truffle honey / nut bread / grapes <sup>AG</sup>**FLYING MENU PACKAGES****EUR****Imperial**

per person 120

The right choice when a complete lunch or dinner is to be served as part of your event.

- 3 starters
- 1 soup
- 3 main courses
- 2 desserts
- 1 cheese course

**Clementine**

per person 95

The Clementine is a small lunch or dinner. The right choice when you want to offer your guests a light menu or a snack.

- 3 starters OR 2 starters and a soup
- 3 main courses
- 2 desserts

**Petit**

per person 75

For a small craving. The right choice when you want to offer a light snack at your event, but without serving a full meal.

- 2 starters OR 1 starter and a soup
- 2 main courses
- 1 dessert

# Buffet

For your buffet, dishes may be selected from three premium categories:  
**Silver, Gold, and Platinum.**

Each category offers a curated range of culinary options that can be combined  
to suit your preferences.

A minimum of **25 guests** applies to all buffet arrangements

EUR

## Silver

- “Clementine” salad bar with 3 side dishes of your choice
- 1 soup
- 3 cold starters
- 3 warm main courses (meat, fish, vegetarian)
- 3 cold desserts

per person 90

## Gold

- “Clementine” salad bar with 4 side dishes of your choice
- 1 marinated salad
- 1 soup
- 4 cold starters
- 3 warm main courses (meat, fish, vegetarian)
- 3 cold desserts

per person 105

## Platinum

- “Clementine” salad bar with 5 side dishes of your choice
- 2 marinated salads
- 2 soups
- 5 cold starters
- 4 warm main courses (meat, fish, vegetarian)
- 3 cold desserts
- 1 warm dessert
- 1 cheese selection

per person 125

We are also happy to create a fully bespoke buffet if you have particular wishes.

## SALAD BAR „CLEMENTINE“

### Leaf Salads:

mixed leaf salads / rocket / lamb's lettuce / romaine lettuce

### Dressings:

selection of vinegars & oils / herb dressing / balsamic dressing / yoghurtlime dressing / french dressing <sup>CHGO</sup>

### Garnitures (at your choice):

parmesan / feta / pumpkin seeds / olives / cherry tomatoes / garden cress <sup>HG</sup>

Joseph bread / unsalted butter <sup>AG</sup>

## MARINATED SALATDS

### Scarlet Runner Beans

cooked / mixed root vegetables / pumpkin seed oil dressing <sup>L</sup>

### Potato Salad

Wiener Erdäpfelsalat / rote Zwiebel / Vogerlsalat <sup>O</sup>

### Tomato Salad

viennese style / red onion / lamb's lettuce <sup>O</sup>

### Cabbage Salad

white cabbage / crispy bacon <sup>LMO</sup>

### Caesar

romaine lettuce / parmesan / anchovies / croutons <sup>ACGMO</sup>

### Tsatsiki

cucumber / dill / greek yoghurt / kalamata olives <sup>G</sup>

## COLD STARTERS VEGETARIAN

### Panzanella

joseph bread croutons / parmesan / tomatoes / aged balsamic / pesto <sup>AGO</sup>

### Chickpea

hummus / black olives / tomato confit / pita bread <sup>A</sup>

### Goat's Cheese

fresh cheese / caramelised hazelnuts / truffle honey <sup>GH</sup>

**Eggplant**baba ganoush / miso / sesame / frisée <sup>FN</sup>**Beetroot**pine nuts / radish / wild herbs / balsamic <sup>HO</sup>**Vegetable Antipasti**pickled onions / artichokes / tomatoes / courgette / olives <sup>O</sup>**COLD STARTERS MEAT****Beef**roast beef / horseradish cream / wild herbs / pickles <sup>GO</sup>**Duck**terrine / pear chutney / remoulade <sup>GLMO</sup>**Vitello Tonnat**veal / tuna sauce / capers / pickled onions <sup>CDGO</sup>**Prosciutto**balsamic / watermelon / olives / parmesan <sup>OG</sup>**Tataki**beef fillet / ponzu caviar dressing / algae / bonito flakes / sesame <sup>ADFMN</sup>**Porchetta**pommery mustard dressing / red onion marmalade / chicory <sup>GMO</sup>**COLD STARTERS FISH****Tuna Niçoise**raw marinated / green beans / olives / baby potatoes / quail egg / cherry tomatoes <sup>CDN</sup>**Smoked Fish & Egg**three smoked fish varieties / dill mustard sauce / filled eggs <sup>CDGM</sup>**Crab Cocktail**cucumber / iceberg / lime yoghurt cream <sup>BCG</sup>**Trout**smoked / caviar / potato mayo salad / dill oil <sup>DCGO</sup>

## SOUPS

### Viennese Potato Cream Soup

mushrooms / bacon lardons <sup>ALO</sup>

### Beef Bouillon

pancake strips / root vegetables / chives <sup>ACGLO</sup>

### Chilled Soup

cucumber / tomato / celery (vegetarian) <sup>ALO</sup>

### Leek Velouté

cream cheese / potato crunch <sup>G</sup>

### Wild Mushroom Soup

fried mushrooms / herb oil / brioche croutons <sup>AGO</sup>

## MAIN COURSES VEGETARIAN

### Cabbage & Noodles "Krautfleckerl"

caramelised cabbage / garlic sour cream <sup>AGLMO</sup>

### Gnocchi

potato gnocchi / baby broccoli / almonds / blue cheese <sup>AGHO</sup>

### Dumplings

spinach / crispy onions / comté-leek sauce <sup>ACGO</sup>

### Curry

indian-style potato & cauliflower curry / yoghurt / coriander <sup>G</sup>

## MAIN COURSES MEAT

### "Tafelspitz"

classic boiled beef / hash brown potato / apple-horseradish / chive sauce <sup>GN</sup>

### Roastbeef

pink roasted / red wine sauce / seasonal vegetables / rosemary potatoes <sup>GO</sup>

### Duck

leg confit / cassoulet beans / bacon / preserved lemon-parsley pesto <sup>O</sup>

### "Wiener Schnitzel"

classic / potato salad / lingonberries / lemon <sup>ACGLMO</sup>

**Venison Ragout**

root vegetables / lingonberries / bread dumpling <sup>ACGLD</sup>

**Chicken**

wild mushroom fricassee / tarragon / pommery mustard / potatoes <sup>AGMO</sup>

**MAIN COURSES FISH****Plaice**

steamed / olive tapenade / glazed baby spinach / new potatoes <sup>DGO</sup>

**Paella**

seafood / chorizo / saffron rice / lemon / parsley <sup>BDGLD</sup>

**Sea Bass**

fillet / mediterranean vegetables / tomato dressing / lemon gnocchi <sup>ACDG</sup>

**Salmon**

fillet / teriyaki sauce / wok vegetables / jasmine rice / chilli <sup>ADFO</sup>

**Trout**

panfried / glazed parsley potatoes / horseradish <sup>DGLMO</sup>

**DESSERTS****Chocolate Mousse**

stewed berries / fresh mint <sup>CGO</sup>

**Traditional Viennese Apple Strudel**

whipped cream <sup>AGH</sup>

**Crème-Brûlée**

bourbon vanilla / raspberries / lotus crumble <sup>ACGO</sup>

**Tiramisu**

mascarpone / lady fingers / coffee liqueur <sup>ACGO</sup>

**Cheese Dumplings**

brandy cherry compote / butter crumbs / vanilla sauce <sup>ACG</sup>

**“Kaiserschmarrn”**

apple sauce <sup>ACG</sup>

**Biscuit Roulade**

marzipan / pistachio / white chocolate <sup>ACGHO</sup>

# Choice Menus

Our Head Chef and his team have curated a refined selection of diverse courses for you and will gladly create a fully bespoke menu tailored to your wishes.

Choose your preferred components and create your personal  
**3, 4 or 5 course menu.**

For a harmonious experience, we kindly ask you to select  
**one unified menu** for your entire event.

Additional onsite choices can be offered for a surcharge of  
**EUR 25 per dish per person.**

The final menu price is determined by the individual courses selected. Our cuisine has been awarded **2 Gault&Millau** toques, reflecting exceptional craftsmanship and culinary sophistication. We wish you great pleasure in browsing and selecting.

## STARTERS

EUR

**Burrata**panzanella salad / joseph bread croutons / tomatoes / aged balsamic / pesto <sup>AMGO</sup>

28

**Beef Tartare**potato bread toast / truffle mayo / olive crumble <sup>ACGLO</sup>

32

**Salmon**ponzu caviar dressing / seaweed / bonito <sup>ADFN</sup>

30

**Cesar Salad**baby romaine / anchovies / crispy bacon / parmesan / quail egg / capers <sup>ACDMG</sup>

26

**Beetroot**pine nuts / radish / wild herbs / balsamic <sup>LO</sup>

26

**Eggplant**baba ganoush / miso / sesame / frisée <sup>FN</sup>

27

**Vitello Tonnato**veal carpaccio / tuna tartare / caper vinaigrette / watercress <sup>ACDGM</sup>

32

**Scallop Ceviche**pea cream / sweet potato / caviar cream <sup>RGD</sup>

35

**Thuna Tataki**teriyaki / wasabi / cucumber / enoki tempura <sup>ACD</sup>

32

## INTERMEDIATE COURSES &amp; SOUPS

EUR

**Cauliflower**braised / ras el-hanout / almond / coriander <sup>H</sup>

25 | 33

**Prawn**wild prawns / saffron risotto / lemon <sup>BGLO</sup>

27

**Crab Raviolo**bisque / tarragon / celery / baby chard <sup>ABDGLO</sup>

28

**Celery**braised / mustard leaves / black walnuts / lovage <sup>HLO</sup>

25 | 33

**Soup**leek velouté / smoked salmon cream cheese / potato crunch <sup>DGLO</sup>

14

**Consommé**  
beef / sherry / semolina dumpling / chives <sup>GLO</sup> 14

**Wild Mushroom Soup**  
cream soup / fried mushrooms / herb oil / brioche croutons <sup>GLO</sup> 15

## MAIN COURSES

EUR

**Cod**  
braised baby lettuce / caviar beurre blanc / tapioca <sup>DGLO</sup> 43

**Pike Perch**  
carrot / pak choi / ginger / tomato / coriander / coconut <sup>DHMO</sup> 42

**Duck**  
pink roasted / panko leg / espresso parsnip / blood orange <sup>ACGLO</sup> 49

**Beef**  
dry aged / madeira jus / truffled potato gratin / broccoli <sup>GLO</sup> 52

**Short Rib**  
braised / bordelaise sauce / savoy cabbage / polenta <sup>AGLO</sup> 49

**Veal Loin**  
pink roasted / wild mushroom jus / roasted celery / kale <sup>GLMO</sup> 52

**Eggplant**  
baba ganoush / miso / sesame / pine nut crumble / wild herbs <sup>FHNM</sup> 39

**“Tafelspitz”**  
classic boiled beef / hash brown potato / spinach / applehorseradish <sup>CLMO</sup> 42

## DESSERTS

EUR

**Chocolate**  
dark chocolate mousse / rose jelly / streusel / sour cream ice cream / milk chips <sup>CGHO</sup> 18

**Lemon Curd**  
lemon cream / butter biscuit crumble / meringue / vanilla whipped cream <sup>ACG</sup> 18

**“Kaiserschmarrn”**  
caramelised shredded pancake / plum compote / vanilla ice cream <sup>ACGO</sup> 19

**Apple Tart**bourbon vanilla ice cream / brandy caramel <sup>ACO</sup> (vegan option available)

18

**Yuzu**cheesecake / passion fruit / goji / crumble <sup>ACG</sup>

16

**CHEESE SELECTION****Hard cheese from Vorarlberg / Spanish rawmilk goat cheese /  
French white & blue mould soft cheeses**

23

Served with: grapes, walnuts &amp; Joseph bread

# Beverages

Whether sparkling, mixed, alcohol-free or distilled,  
we raise a glass to you.

## SPARKLING FOR THE APERITIF

EUR

### Bottles

N.V. Bründlmayer Rosé Brut – Kamptal 0,75l	68
Pol Roger Brut Réserve 0,75l	105
N.V. Schloss Gobelsburg Brut Réserve – Kamptal 0,75l	59
Ruinart Rosé 0,75l	180

### By the glass

“Clementini” with sparkling wine or champagne 0,2l „Signature Drink” with clementine purée	12   19
Bellini with Gobelsburg Sekt   with Pol Roger Champagner 0,1l	12   19
Gobelsburg sparkling wine or Pol Roger champagne with fresh orange juice	11   19,5
Aperol Spritz with white wine or Gobelsburg sparkling wine 0,1l	10   13,5
Hugo with white wine or Gobelsburg sparkling wine - Elderflower, mint, lime, soda 0,1l	9,5   12
Lillet Spritz   with Gobelsburg sparkling wine	13,5
Coburg Spritz   Ramazotti Rosato, Gobelsurg sparkling wine , homemade thymesyrup	13

### Alcohol-free

My Sweet Clementine “Signature Drink” 0,2l	8
Virgin Mojito	9,5

## NON-ALCOHOLIC DRINKS

EUR

Vöslauer (sparkling, still) 0,75 l	8,5
Schweppes Tonic   Bitter Lemon   Ginger Beer 0,2 l	5,5
Rauch juices (orange, apple, apricot, blackcurrant) 0,2 l	5,5
Coca-Cola   Coke Zero 0,33 l	5,5
Freshly pressed orange juice 1l	25

## BEER

EUR

Ottakringer (Vienna) 0,33 l	6
Ottakringer "Null Komma Josef" 0,33 l	5,5

## WINE

Our extensive wine selection can be found in the **Banquet Wine List**, available upon request.

## COFFEE

EUR

Espresso   "kleiner Brauner"	4,5
Espresso   "großer Brauner"	6,5
Americano	6,5

## COCKTAILS

EUR

<b>Negroni</b> gin / campari / vermouth	16
<b>Caipirinha</b> cachaça / lime / cane sugar	17
<b>Moscow Mule Vodka</b> lime / schweppes ginger beer	15,5

<b>Whiskey Sour</b> bourbon whiskey / lemon juice / sugar syrup	16
<b>Gin &amp; Basil</b> tanqueray gin / balis basil lemonade	14,5
<b>Coburg Espresso Martini</b> vodka / coffee / white chocolate syrup	16

## LONGDRINKS EUR

<b>Vodka Red Bull</b>	14,5
<b>Cuba Libre</b> rum / coca-cola / lime	15
<b>Gin Tonic</b> House: Tanqueray / Schweppes	14,5

## NON-ALCOHOLIC COCKTAILS & LONGDRINKS EUR

<b>My Sweet Clementine "Signature Drink"</b> clementine / ginger ale / lime	9
<b>Cranberry Cooler</b> cranberry / soda / lime	8

## REISETBAUER 2CL EUR

Williams	13
Apricot	13
Carrot	15
Quince	15
Raspberry	17
Rowanberry	20
Service tree	36

## GRAPPA 2CL

EUR

Nonino Grappa il Merlot Moscato d'Asti,	6
Bric'del Gajan, Berta Marzadro Affina Grappa	18
Riserva Rovere 99	20

## TEQUILA 4CL

EUR

Don Julio Blanco Don	13
Julio Reposado Don	12
Julio Anejo Clase Azul	14
Reposado	45

## COGNAC 2CL

EUR

Remy Martin X.O.	24
Hennessy X.O.	18

## GIN 4CL

EUR

Hendricks Monkey	11
47 Tanqueray	16
Tanqueray No.10	9
Wien Gin	14
	12,5

## RUM 4CL

EUR

Ron Zacapa 23y.	18
Ron Zacapa XO	28

## WHISKEY 4CL

EUR

Johnnie Walker, Black Label	9
Glenmorangie 12y.	19
Laphroaig 10y.	17
Talisker 10y.	17
Mortlach 16y.	28

## VODKA 4CL

EUR

Ketel one	8
Belvedere	12
Grey Goose	13

We are, of course, pleased to create a bespoke drinks selection based on your preferences.

## ALLERGENS

..... A	Gluten
..... B	Crustaceans
..... C	Eggs
..... D	Fish
..... E	Peanuts
..... F	Soy
..... G	Milk
..... H	Nuts
..... L	Celery
..... M	Mustard
..... N	Sesame
..... O	Sulphites
..... P	Lupin
..... R	Molluscs



PALAIS  
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#### CONTACT & INQUIRY

For inquiries, further information, and to book your event, our event team is at your service.

We look forward to your event ideas and preferences.

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