

## BUFFETS

For your celebratory event, we offer you our festive buffets,  
which can be booked for groups of 25 or more:

*For less than 25 persons, we recommend our menus.*

### Buffet I

Pak choi passi with aubergine and date salad

Vegetables marinated in balsamic vinegar

Fennel salami and coppa from Spain

Aubergine piccata  
with vinaigrette and capers

A variety of prepared salads

A selection of green salads with topping

A selection of breads & salted butter

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Consommé with lemongrass and coriander

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Fillet of cod fried in a potato crust  
with herbs and pointed cabbage

Steaks from the sirloin  
with tomatoes and cheese au gratin  
on oyster mushrooms with Charlotte potatoes

Sweet potato curry with caramelized pineapple

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A small selection of cheeses with fig sauce

Pistachio mousse with white chocolate

Small Vanilla cakes with strawberry soup

€ 37.50 per person

**Buffet II**

Fried pears with blue cheese and rocket salad

A variety of air-dried specialities with antipasti vegetables

Selection of French cheeses

Fresh green salads

Freshwater crayfish and Calvados salad

Baguette and whipped butter

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Creamy kohlrabi soup

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Braised ox cheeks in shallot sauce with green beans

Fillet of salmon fried in sesame seeds, on Romanesco mustard purée

Swabian ravioli with sautéed onions and thyme

Steamed potatoes and finger noodles

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Chocolate crunch with custard

Curd cheese cream with stewed plums

Blackberry mousse with white chocolate

**€ 39.00 per person**

### Buffet III

Bruschetta with tomatoes, olives and Parmesan

A variety of salads

Duck terrine with honey polenta

Mini wraps with chicken and mung bean sprouts

Rösti gratinated with salmon and horseradish

French cheese with grissini

Diced tuna grilled at the buffet,  
coated in coriander

Bread and butter

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Cauliflower cream with capers and cress

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Cape hake on pak choi  
and two kinds of rice

Chicken with smoked paprika and mint,  
fried, on dill zucchini

Roast beef carved at the buffet,  
with balsamic shallot sauce

Potato gratin and herb rösti

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Lemon cream with cumquats

Pata de nata with pineapple salad

Crème brûlée

Almond petit fours

€ 47.00 per person

*A list of all allergenic ingredients is available on request.*

Our suggestions don't quite hit the mark? We will be glad to hear your ideas!