

BUFFETS

As an alternative to our menu suggestions we also offer a wide selection of buffets which may include serving a soup or a starter to the table to commence the meal – for groups from 25 persons.

All prices are listed *per person and include the applicable VAT.*

ATLANTIC Buffet 1

ATLANTIC Salad bar (incl. toppings, dressings, etc.)

Smoked duck breast, salsify and walnuts

Turkey wraps with dried fruit and curry dip

Tomato compote and mozzarella

Assorted breads, oils and dips

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Carrot and coconut soup

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Stuffed chicken breast with dried tomatoes,
ham and mascarpone polenta

Organic salmon fillet with potato-leek vegetables and spinach

Gnocchi with spinach, goat cheese crumble and cherry tomatoes

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Ricotta with apricot

Coconut crème brûlée

Assorted homemade ice creams and sorbet

€ 45.00

ATLANTIC Buffet 2

ATLANTIC Salad bar (incl. toppings, dressings, etc.)

Avocado mousse and tomato relish

Smoked salmon and wasabi pea puree

Porcini mushroom panna cotta and apricot chutney

Assorted breads and dips

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Parmesan truffle soup

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Dry Aged Beef Rump Steaks, Potato Sponge Soufflé and Spinach

Fillet of gilthead seabream, quinoa rice vegetables, cauliflower and herb sauce

Spelt and cereal risotto with cherry tomatoes and wild mushrooms

Cheese spaetzle, spring onions and mountain cheese

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Lime pie in a glass

NY brownie with cassis

Various homemade ice cream and sorbet varieties

€ 55.00

Grill buffet 1

Grill salad bar:

Leaf salads with dressings

Potato salad, pasta salad with ricotta and spinach,
cole slaw, antipasti and tomato salad

Served with a variety of breads and the following dips:

BBQ dip, coarse mustard, guacamole,
herb butter and sweet chilli dip

From the grill:

Hemmerling's light curry sausage

Beef rump steaks

Turkey steaks

Lemon salmon in foil

Jacket potatoes with sour cream, french fries
and summery grilled vegetables

Dessert:

Rosehip and ricotta in a glass

Cheesecake in a glass

Homemade ice creams and sorbets

€ 49.00

Grill buffet 2

Grill salad bar:

Leaf salads with dressings

Potato salad, pasta salad with ricotta and spinach, cole slaw,
antipasti and tomato mozzarella salad

Bruschetta, vitello tonnato, quinoa mango salad with prawns

Various types of bread, grissini

Herb and tomato butter, coarse mustard, aioli,
tzatziki and smoky tomato salsa

From the grill:

Dry aged beef fillet steaks

Iberico pork neck steaks

Tuna steaks and marinated prawns

Vegetable skewers with mushroom, pepper, aubergine,
red onion and courgette

Hasselback jacket potato
with sour cream, mini fennel, grilled vegetables

Dessert:

Mascarpone cream and apricot

Lemon grass mousse and blackberry ragout

Homemade ice creams and sorbets

€ 62.00