

MENUS

The choice of a suitable menu makes a decisive contribution to the success of your event. Put together your individual menu from our suggestions or be inspired by our seasonal recommendations. We will be happy to take your individual wishes and ideas into account in the unified selection of dishes.

All prices are listed per item and include the applicable VAT.

Menu components (examples)

Starters

- Beef carpaccio, date cream, rocket, pine nuts and parmesan cheese € 13.00
- Seasonal leaf salad with baked goat cheese, fig, walnuts and bread chip € 9.00
- Mirin salmon tataki with mizuna, lime foam, almonds and Sriracha mayonnaise € 12.00
- Parmesan soup with herb pesto and croutons € 6.00
- Burrata with tomato relish, grilled avocado, almonds, balsamic vinegar and frisée salad € 10.00

Main courses

- Beef fillet steak with potato-truffle gratin, braised shallots, green asparagus and coffee jus € 32.00
- Poached cod fillet with grainy mustard sauce, mashed potatoes and vegetable ragout € 26.00
- Beetroot gnocchi with wild mushrooms, spring leek and herb cream € 18.00
- Breast of black feathered chicken with beetroot cous cous, vanilla leek and brown butter jus € 25.00
- Vegan green curry with quinoa, smoked tofu, lotus root and spring leek € 19.00
- Salmon fillet with spice cous cous, baby spinach and sage sauce € 26.00
- Iberico pork fillet with pea-potato puree, oven carrot and bacon jus € 26.00

Desserts

- NY cheesecake tart with blueberry sorbet and raspberry crackers € 8.00
- Chocolate mousse tart with almond milk ice cream and wild berries € 8.00
- Bremen red fruit jelly with bourbon vanilla ice cream, meringue and crumble € 7.00

BUFFETS

For groups of 25 or more, we offer a rich selection of buffets as an alternative to our suggested menus, where a soup or starter can also be served at the table at the beginning if desired.

The choice of dishes is seasonal, in summer for example in the form of a barbecue in our historic courtyard. Your needs and wishes are always in the foreground. We will be happy to advise you individually on your occasion!

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

* * *

Carrot and coconut soup

* * *

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

* * *

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

* * *

Parmesan truffle soup

* * *

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

* * *

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

FINGER FOOD AND SNACKS

Allow our kitchen team to pamper you and your guests! Our little delicacies are perfect for your reception or as a small snack in between.

All prices listed include the applicable VAT.

Snacks

- | | |
|--|-------------------|
| - Assorted bagels | € 5.00 per person |
| - Grilled flagueline sandwich with goat cheese, rocket and pesto | € 5.00 per person |
| - Tandoori chicken wraps with curry dip | € 5.00 per person |
| - Beef goulash soup with herb baguette | € 5.00 per person |
| - North German snack with country bread, cheese, country sausage, lard and salad | € 5.00 per person |
| - Curry sausage with potato sticks and curry sauce | € 5.00 per person |

Finger food

- | | |
|--|------------------|
| - Honey goat cream cheese and grilled vegetables | € 7.00 per piece |
| - Avocado cream and tomato relish | € 7.00 per piece |
| - Tomato compote and mozzarella | € 7.00 per piece |
| - Yakitori chicken skewers with chilli dip | € 7.00 per piece |
| - Smoked trout mousse with lentils | € 7.00 per piece |
| - Avocado mousse and smoked shrimp | € 7.00 per piece |
| - Vitello tonnato in a glass with cream cheese | € 7.00 per piece |
| - Potato cream with smoked salmon | € 7.00 per piece |
| - Beef tartare, soy mayonnaise and capers | € 7.00 per piece |
| - Beetroot hummus with taboulé | € 7.00 per piece |
| - Teriyaki prawn with mango bulgur salad | € 7.00 per piece |

There is an additional charge of € 4.00 per person for flying service.

As of April 2022. Prices are subject to change.