



# CHRISTMAS BUFFET CLASSIC

## *at 15 High*

### *Bread Station*

Freshly Baked Bread & Baguette  
Herb Quark Spread  
Beetroot Hummus

### *Salad Station*

**LAMB'S LETTUCE SALAD**  
Cranberry Dressing · Croutons · Mixed Seeds

**POTATO & CUCUMBER SALAD**  
Dill · Chives

**WINTER COUSCOUS SALAD**  
Pumpkin · Pomegranate · Fresh Herbs

### *Starters*

**SMOKED SALMON**  
Honey-Mustard-Dill Cream · Cucumber Relish · Cress

**BEETROOT CARPACCIO**  
Goat Cheese · Walnuts

### *Soup*

**CREAM OF CHESTNUT SOUP**  
Chive Oil · Croutons

### *Main Courses*

**ROASTED DUCK LEG**  
Orange-Port Wine Jus · Braised Red Cabbage  
with Apple · Potato Dumplings

**SLOW-BRAISED BEEF SHOULDER**  
Red Wine Jus · Seasonal Winter Vegetables · Potato Gratin

**HERB-CRUSTED COD FILLET**  
White Wine Sauce · Leaf Spinach · Herb Rice

**PUMPKIN RISOTTO [VEGETARIAN]**  
Parmesan · Sage · Toasted Seeds

### *Dessert Buffet*

**SPECULOOS TIRAMISU**

**BAKED APPLE CRUMBLE**

**CHOCOLATE MOUSSE**

**€89 per person**

including a welcome sparkling wine  
reception and an all-inclusive  
beverage package for 3 hours





# CHRISTMAS BUFFET PREMIUM

## *at 15 High*

### *Bread Station*

Freshly Baked Bread & Baguette  
Herb Quark Spread  
Truffle Butter

### *Salad Station*

**LAMB'S LETTUCE SALAD**  
Potato Dressing · Bacon · Croutons

**WINTER PEAR & CHICORY SALAD**  
Walnuts · Blue Cheese

**ROASTED PUMPKIN COUSCOUS**  
Pomegranate · Mint

### *Starters*

**VEAL VITELLO TONNATO**  
Tuna Cream · Capers · Rocket · Parmesan

**CURED SALMON**  
Cucumber · Dill Cream

**GAME TERRINE**  
Hazelnut · Cranberry

### *Soup*

**SALSIFY CAPPUCCINO**  
Hazelnut Butter · Chive Oil

### *Live Cooking Station*

**PASTA TOSSED IN A PARMESAN WHEEL**  
Truffle Cream Sauce · Chives

### *Main Courses*

**CONFIT GOOSE LEG**  
Orange-Port Wine Jus · Braised Red Cabbage  
with Apple · Potato Dumplings

**SLOW-BRAISED VEAL CHEEKS**  
Port Wine Jus · Celery Purée · Glazed Carrots

**PAN-SEARED PIKE-PERCH FILLET**  
Riesling Foam · Creamed Savoy Cabbage

### *Dessert Buffet*

**GINGERBREAD MOUSSE**  
Plum · Quince

**BÛCHE DE NOËL**  
Chocolate · Sour Cherry

**SELECTION OF MINI PÂTISSERIE**

**€109 per person**

including a mulled wine  
reception and an all-inclusive  
beverage package for 3 hours

