

BUFFETS

Dinner buffets are the perfect alternative to the classic menu and offer a selection of starters, main courses and desserts freshly and creatively prepared especially for you by our kitchen team from the PIER 16 restaurant. Follow our chef's recommendations or select a buffet that meets your needs!

Steaks and more

Mixed leaf salad with crispy and crunchy toppings

Coleslaw, potato and pasta salads

Oven-fresh baguette with herb butter

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Marinated sirloin steak in barbecue sauce

Savoury lumberjack steaks

Turkey médaillons with steak pepper

Salmon steak with lemon sauce

Oven-roasted potatoes with sour cream

Mixed vegetable stir-fry

Various dips and sauces

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Large fruit salad of fresh fruits

Cherry and crumble cake

Whipped cream

€ 51.50 per person

Local cuisine!

“Holstein” smoked ham with pickled vegetables

Vegetarian potato salad with beetroot

Matjes bites

From the smoke-room:
Smoked fish selection

Salmon fillet

Mixed leaf salad with crispy and crunchy toppings

Various breads with “Holstein” coastal butter

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Soup of mustard pickled gherkins with North Sea shrimps

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Braised leg of lamb with rosemary jus

Fried cod fillet on root vegetables
with a coarse mustard sauce

Seasonal vegetables

Small roasted potatoes

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Lemon tart

Warm bread soufflé with apples

Cherry and bilberry compote with vanilla sauce

€ 55.50 per person

From the Mediterranean

Antipasti

Mussel salad with salsa

Vitello tonnato with caper berries

Rocket with blue cheese and pine nuts

Mozzarella with vine tomatoes and basil

Mixed leaf salads, chorizo, olives and croutons

Ciabatta, aioli and olive oil

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In the heat of summer: refreshing gazpacho

In storms, rain, hail and snow: hearty minestrone

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Coq au vin with bacon and pearl onions

Fried sea bass fillet with tomato and olive ragout

Pan-fried vegetables with aubergines,
courgettes, peppers and green asparagus

Tortellini filled with spinach in tomato sauce with vegetables

Rosemary potatoes and herb gnocchi

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Tiramisu

Panna Cotta with fruit toppings

Mousse au chocolat in a small jar

Greek yoghurt with honey and walnuts

Mediterranean cheese variation with grapes

€ 64.00 per person

Our classics

Beef médaillons with Waldorf salad

North Sea shrimp cocktail

Vine tomatoes with mozzarella and basil

Vitello tonnato with caper berries

Smoked salmon roll with herb cream cheese

Mixed leaf salad with crispy and crunchy toppings

Various dressings, oils and vinegars

Various breads with butter and herb curd

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Beef broth with pancake strips

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Ragoût of veal shank with braised vegetables

Fried salmon steak on leaf spinach

Potato au gratin and herb spätzle (pasta)

Seasonal market vegetables

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Oven-heated apple strudel

Vanilla crème brûlée

“Holstein” red berry compote with vanilla sauce

Melon mint salad

€ 64.00 per person

ATLANTIC Brunch

Coffee, tea and orange juice

Fresh bread and crispy rolls

Croissants and sweet pastries

Honey, marmalades and nut & nougat cream

Selection of cold cuts and cheese

Assorted breakfast cereals and healthy grains

Milk, yoghurt and curd

Scrambled eggs with herbs, bacon, sausages

Mixed leaf salad with crispy and crunchy toppings

Cassock cold cuts with remoulade

From the smoke-room:
Smoked fish selection

Mustard and dill sauce and creamy horseradish

Marinated herring

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Tender turkey médaillons in Calvados cream sauce

Fried redfish fillet with Riesling sauce

Market-fresh vegetables

Boiled potatoes and herb rice

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“Holstein” berry compote with milk

Creamy “bee sting cake” with glazed almonds and fresh fruit

€ 44.50 per person