

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

Mediterranean vegetable pan

Various dips and sauces

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Large fruit salad of fresh fruits

Cherry and crumble cake

Whipped cream

€ 38.00 per person

From the river and ocean

Shrimp salad with cocktail sauce

Kiel sprats, salmon, "Eckernförde" bloater and mackerel fillets

Mustard dill sauce and creamy horseradish

Marinated herring snacks with apple vinaigrette

Mixed leaf salad with crispy and crunchy toppings

Various bread with butter and herb curd

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Potato cream soup with smoked salmon strips

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Fired codfish fillet with a coarse mustard sauce

Steamed salmon slices with herb white wine sauce

Whole grain pasta in vegetable sauce

Seasonal market vegetables

Roasted potatoes and pilaf rice

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German chocolate-butter cream cake with cherries

Cream rice pudding with stewed fruits

Selection of "Husum" cheese with pear mustard

€ 39.00 per person

Local cuisine!

“Holstein” smoked ham with pickled vegetables

Vegetarian potato salad with beetroot

Filets of herring with apples and onions

Home-made soured meat with remoulade sauce

Kiel sprats, salmon, “Eckernförde” bloater and mackerel fillets

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 haunch of “Holstein” lamb
with mashed roots and red wine jus

Fried plaice fillets on root vegetables
with a coarse mustard sauce

Seasonal vegetables

Creamy potato purée

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Lemon tart

“Schleswig Holsteiner Mädchenröte”

Cherry and bilberry compote with vanilla sauce

€ 44.00 per person

From the Mediterranean

Antipasti

Mussel salad with salsa

Vitello tonnato with caper berries

Rocket with gorgonzola 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 in red wine jus

Fried mullet 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

Creme caramel

Mousse au chocolat

Greek yoghurt with honey and walnuts

Mediterranean cheese variation with grapes

€ 48.00 per person

Our classics

Beef médaillons with Waldorf salad

North Sea shrimp cocktail

Salad of vine tomatoes, mozzarella and basil

Vitello tonnato with caper berries

Smoked salmon roll with herb cream cheese

Mixed leaf salad with crispy and crunchy toppings

Yoghurt, French and American dressing

Various breads with butter and herb curd

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Beef broth with pancake strips

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Classic Zurich sliced veal

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

Chocolate mousse varieties

€ 50.00 per person

Refined luxury cuisine

Smoked salmon with creamy horseradish

Marinated crayfish tails

Parma ham with cantaloupe

Terrine of zander and shrimps with sesame

Home-smoked duck breast on tomato apricot chutney

Medallions of pork fillet on marinated vegetables

Fresh leaf salad with crispy and crunchy toppings

Yoghurt, French and American dressing

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Clear vine tomato soup with pistachio dumplings

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Whole roasted beef fillet
with pepper cream and green asparagus

Fried halibut fillet
on vegetable strips with saffron sauce

Filled cep ravioli in a Mediterranean vegetable broth

Seasonal market vegetables, potatoes and mushrooms au gratin
and two types of rice

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Mandarin cream with Cointreau

Nougat mousse

Selection of "Husum" cheese with pear mustard,
olives and grapes

Exotic fruit salad

Regional ice-cream and sorbet specialties

€ 58.00 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 and sausages

Mixed leaf salad with crispy and crunchy toppings

Cold cuts of roast with remoulade

From the smoke-room: Kiel sprats, salmon and mackerel

Mustard and dill sauce and creamy horseradish

Marinated herring

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Tender turkey médaillons in Calvados cream sauce

Redfish fillet with white wine sauce

Market-fresh vegetables

Potatoes au gratin and herb rice

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“Holstein” berry compote with milk

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

€ 35.00 per person