

CONFERENCE BUFFETS

A wide range of starters, main courses and desserts that are certain to satisfy all your conference guests:

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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Sirloin steak in barbecue sauce

Marinated pork neck steaks

Savoury lumberjack steaks

Turkey médaillons with steak pepper

Salmon steak with lemon sauce

Oven-roasted potatoes with sour cream

Herb potato noodles

Mixed vegetable stir-fry

Various dips and sauces

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Large fruit salad of fresh fruits

Chocolate cake

Vanilla sauce

€ 52.50 per person

Local cuisine!

“Holstein” smoked ham with pickled vegetables

Vegan potato salad with beetroot

Matjes bites

From the smoke-room:

Smoked fish selection

Marinated salmon fillet

Mixed leaf salad with crispy and crunchy toppings

Various breads with “Holstein” coastal butter

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Vegan soup of mustard pickled gherkins with dill

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Braised leg of lamb with rosemary jus

Fried cod fillet on root vegetables
with a coarse mustard sauce

Vegan layered cabbage casserole

Seasonal vegetables

Potatoes

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Apple crumble cake

Warm bread soufflé with pears

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, olives and croutons

Bread, 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 bream 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

Pomegranate mousse in a small jar

Greek yoghurt with honey and walnuts

Mediterranean cheese variation with grapes

€ 65.00 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, white wine sauce

Pasta in mushroom sauce

Potato au gratin and herb spätzle (pasta)

Seasonal market vegetables

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Blueberry skyr slice

Chocolate mousse in a small jar

“Holstein” red berry compote with vanilla sauce

Melon mint salad

€ 65.00 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 bullhead 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

€ 45.50 per person