

SNACKS

For a quick, yet substantial and delicious meal that still has plenty on offer we recommend our following snacks. You can select both the amount as well as the individual components. From delicate Vitello Tonnato through to rustic turnip mash with smoked pork chop, everything is served in small portions.

We offer our snack buffet for groups starting from 20 people.

All buffets include:

- Leaf salads with various toppings and dressings
- A hearty soup of the day
- Bread and butter

Starters

Choose from our range of starters:

3 dishes for the small buffet

4 dishes for the medium buffet

5 dishes for the large buffet

- Marinated herring tartar
- Marinated herring with apple and onion sauce
- Smoked salmon with creamy horseradish
- Salmon marinated in herbs with a mustard and dill sauce
- Smoked salmon roulade with cream cheese
- Marinated herring in mustard sauce and apple vinaigrette
- Polar Sea shrimp salad
- Mussel and vegetable salad
- Kiel sprats
- Smoked "Eckernförde" mackerel fillet
- Mini fish rolls

- Home-smoked chicken breast on a vegetable salad
- Vitello Tonnato
- "Holstein" smoked ham
- Medium roast beef with pickled vegetables
- Spicy beef salad

- Small pretzel pastries with cream cheese and butter
- Vegetable sticks with dips
- Cheese and grapes salad
- Cherry tomatoes and mozzarella skewers with basil pesto
- Mushroom salad in small glasses

Hot snacks

Choose from our range of hot snacks:

- 2 dishes for the small buffet
- 3 dishes for the medium buffet
- 4 dishes for the large buffet

- Salmon in puff pastry
- Battered fish with remoulade sauce

- Chicken skewers with dips
- Beef skewers with dips
- Small rissoles with mustard
- Small grilled bratwurst
- Mini meat loafs
- Chicken nuggets with dips
- Curried sausage
- Mini bockwursts with ketchup and mustard
- Savoury pastries
- Mini pizza

- Baked potato wedges with herb curd
- Mini spring rolls with chilli sauce
- Dim sum with soy sauce
- Mini vegetarian quiche

Main courses

Choose from our range of main courses:

- 0 dishes for the small buffet
 - 1 dishes for the medium buffet
 - 2 dishes for the large buffet
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- Fish ragout in vegetable cream
 - Lobscouse in small glasses with gherkins and rollmops
 - Veal goulash in mushroom cream
 - Pan-fried chicken with Asian vegetables and sesame sauce
 - Chilli con carne
 - Turnip mash with diced smoked pork
 - Lasagne bolognaise
 - Salmon lasagne
 - Vegetable lasagne
 - Tortellini filled with spinach
 - Mushroom ravioli in tomato and herb sauce

Desserts

Choose from our range of desserts:

2 dishes for the small buffet

3 dishes for the medium buffet

4 dishes for the large buffet

- Red berry compote with vanilla sauce
- Melon peppermint salad
- Pineapple salad
- Fresh fruit salad

- Mini profiteroles
- Chocolate brownies
- Pear tartlets
- Mini Black Forest cherry rolls
- Cheesecake

- Amaretto cream
- Berry mousse
- Tangerine cream
- Coconut cream
- Yoghurt and orange mousse
- Two types of chocolate mousse
- Creamed rice with cinnamon and sugar

Prices

The small snack buffet: € 20.00

The medium snack buffet: € 26.00

The large snack buffet: € 32.00

Your individual selection: on request