

## BUFFETS

Select from the buffets recommended by our chef. These can be booked for groups starting from 30 people and ensure that the dishes provided are the perfect match for your event:

### Buffet I

Leaf salads of the season  
with croutons and three different dressings

Tomato and mozzarella with basil and balsamic vinegar

Potato salad with spring leeks,  
radishes and cherry tomatoes

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Rustic bread selection with butter and lard

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Carrot and ginger cream soup

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Veal shank from the oven

Roasted chicken breast  
with cherry tomato and garlic sugo

Pollack fillet with herb crust

Colourful carrot vegetables, bacon beans

Potato gratin, basmati rice

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Forest fruit cream

Cabinet pudding with vanilla sauce

€ 49.50 per person

*All listed prices include the applicable VAT.  
As of March 2025. Prices are subject to change.*

**Buffet II**

Seasonal salads  
with various toppings and dressings

Tomato bread with basil

Homemade antipasti  
with olives and artichokes

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Bread basket with baguette and grainy bread

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Tomato essence

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Fried tilapia fillet  
with curcuma-lemon sauce

Small turkey steaks in bell pepper goulash

Beetroot gnocchi au gratin with Gouda cheese,  
cream sauce and spring onions

Kohlrabi and radish vegetables

Boiled potatoes

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Semolina flummery with raspberry sauce

Espresso panna cotta with rum and cream

**€ 52.50 per person**

**Buffet III (Fish)**

Rocket and tomato bread salad

Matjestatar with apple, onion and sour cream

Smoked fresh from the sea  
with various sauces

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Coastal basket with crusty bread  
and homemade sea salt butter

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Apple and parsnip cream soup

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Fish trilogy – e.g.

*Steamed hake fillet on bouillon vegetables with ginger*

*Fried fillet of rockfish with Dijon mustard sauce*

*Grilled salmon steak with Pernod dill sauce*

Tomato and leek vegetables

Roasted cauliflower

Coloured rice, parsley potatoes

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Small selection of cheeses

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Berry ragout with vanilla sauce

Sea buckthorn chocolate mousse

**€ 59.00 per person**

**Buffet IV**

Marinated salmon with fresh horseradish  
and dill-mustard sauce

Medallions of pork  
garnished with various fruits

Roast beef with remoulade sauce  
and sweet and sour vegetables

Colourful seasonal salads  
with various dressings

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Coastal basket with various breads, butter

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Potato and cauliflower cream soup

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Fried cod fillet  
with cherry tomatoes and basil

Gratinated pork loin steak  
with onion and mustard crust

Bean bundle

Pilaf rice, potato gratin

Farfalle with planted chicken,  
marinated with herbs and lemon

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Apricot and curd cream

Dark chocolate mousse

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From cream cheese to fine mould

**€ 61.00 per person**