

MENUS

Our chef has put together a few menu recommendations for your festive occasions, which can be booked for celebrations in our exclusive function rooms starting from 10 people:

Menu I

Colourful leaf salad
Seasonal fruit / croutons / balsamic vinegar
€ 9.00

Potato and apple cream soup
Horseradish / scallop
€ 9.50

Roasted guinea fowl breast
Truffled gnocchi / vegetables
€ 23.50

Espresso panna cotta
Brownie / cream
€ 9.00

As a 4-course meal € 51.00 per person
(As a 3-course meal without a starter € 42.00 per person)

Menu II

Ikarimi salmon and halibut tartare
Seaweed bread chip / lime crème fraîche
€ 13.00

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Cream soup of shrimps
Brandy / prawns
€ 9.50

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Fried cod fillet
Carrot and potato puree / saffron sauce
€ 26.00

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Homemade honey parfait
Altenländer apple strudel / berry sauce
€ 9.50

As a 4-course meal € 58.00 per person
(As a 3-course meal without a starter € 45.00 per person)

Menu III

Carrot-ginger cream soup
€ 9.00

Fried salmon trout fillet
Seaweed risotto / Curcuma-lemon sauce
€ 13.50

Pork fillet rolled in garden herbs
Stuffed kohlrabi / duchess potatoes
€ 22.00

Our chocolate soufflée
Chilli / pears
€ 9.00

As a 4-course meal € 53.50 per person
(As a 3-course meal without a starter € 40.00 per person)

Menu IV

Watermelon meets buffalo mozzarella
balsamic vinegar / basil / salad

€ 13.00

Tranche of monkfish fillet
Sweet and sour lentil vegetables

€ 15.50

Cassis sorbet with Prosecco

€ 7.00

Medium roasted fillet of veal
Carrot and parsnip / duchess potatoes / jus

€ 25.50

Baked chocolate muffin
Homemade sea buckthorn ice cream / fruit

€ 9.00

As a 5-course meal € 70.00 per person
(As a 4-course meal without intermediate course € 54.50 per person)