

Snack, menu and buffet suggestions for events \_\_\_\_\_

**Sweet Snacks:**

Cake	2,50 € piece
Chocolate bar Lindt	1,50 € piece
Fruit - yoghurt (150 g)	1,50 € per port.
Little fruit basket (25 pieces)	15,00 € basket
Large fruit basket (50 pieces)	28,50 € basket
Fruit salad served in a glass (120 g)	2,10 € per port.
Coffee biscuits (3 pieces per person)	1,20 € per port.
French pastry	1,20 € piece

**Savoury Snacks:**

Pretzel 160g	1,60 € piece
Mini sandwich	2,00 € piece
Baguette-Sandwich	3,50 € piece
Pretzel triangle with Emmentaler	3,50 € per port.
Cherry tomatoes & mozzarella skewers	1,60 € piece
A pair of white sausages with pretzel and sweet mustard	5,40 € per port.
Mixed cheese plate with grapes and nuts	10,50 € per portion
Curry sausage with wood oven bread	3,60 € per port.
Poultry hot-dog with mustard, ketchup, gherkins and fried onions	3,60 € per port.
Salty snack	1,00 € piece
Mini spring rolls with chilli sauce	1,50 € per port.

**Canapés:**

*Please select at least 10 pieces.*

Mix of canapés	3,00 € piece
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**Aperitif Snacks:**

Fried and marinated vegetables with old balsamic vinegar	2,80 € per port.
Organic goat cheese cream with grape marmalade and whole wheat croutons	2,80 € per port.
Mediterranean seafood salad	3,20 € per port.
Asian beef salad with soy beans	3,20 € per port.
Warm ravioli salad with chanterelles	3,20 € per port.

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Mixed cheese plate with grapes and nuts 10,50 € per portion

**Soups:**

Goulash soup 5.50 € per portion

Vegetarian lentil stew 4.50 € per portion

Seasonal soups

Asparagus cream soup 4.50 € per portion

Pumpkin-carrot soup 4.50 € per portion

*We serve freshly baked stone-oven bread with every soup.*

**Main courses for children:**

Fried turkey schnitzel coated with cheese and eggs  
with tomato sauce and spaghetti 7,50 € per person

3 Fried chicken drumsticks with potatoe wedges and tomato ketchup 7,50 € per person

Spaghetti with Bolognese or tomato sauce 5,50 € per person

Cod-poppers with potatoe-cubes  
and tartar sauce 7,50 € per person

***Menu compilation:***

**Starters:**

V1

Crispy roma salad hearts / Caesar dressing / bacon crisps / croutons / grated Parmesan 9,50 € per port.

V2

Garden-fresh wild herb salad / tamari dressing / mango / spicy nuts / herb chicken breast 12,00 € per port.

V3

Marinated herb salmon / wild green asparagus / Keltenhof-Frisee / graved sauce 13,50 € per port.

V4

Yellow fin tuna tartar / avocado / radish / soy ginger / shiso cress 14,50 € per port.

V5

Served on a glass plate for 4:

Wild herb salad / mango tamari dressing / spicy nuts / bread sticks

warm gazpacho served in a mini glass

marinated jumbo prawns / tomato olive salsa

Coppa di Parma / melon / herb olives 15,00 € per port.

V6

Served on a glass plate for 4:

Caesar salad / chicken breast / Italian hard cheese / bread sticks / grated goat cream cheese

/ red grape mustard / thyme / graved salmon / sour cream / caviar / beetroot balls /

hummus / pea cress 15,00 € per port.

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**Intermediate course vegetarian:**

VVegetarian 1  
Marinated vegetables from the Mediterranean Sea / arugula / herb olives / Italian hard cheese 11,00 € per port.

VVegetarisch 2  
Red beetroot carpaccio / Fruity quinoa / Wild herbs salad / Spicy nuts 11,50 € per port.

**Intermediate course vegan:**

VVegan 1  
Baked tofu / Sesame / Cucumber / Yuzu Gel 8,50 € per port.

**Soup:**

S 1  
Yellow carrot soup / anapurna curry / pumpkin seeds 6,00 € per port.

S2  
Cream of wild mushrooms / cep saccotti 7,00 € per port.

S3  
Soup of red lentils / ravioli vegetables dal / bread sticks 6,50 € per port.

**Soup vegan:**

SVegan 1  
Red curry-coconut soup / Vegetables wantoni 6,50 € per port.

**Intermediate course fish:**

Z1  
Kabeljau / mashed peas / horseradish cream / beetroot / affila cress 15,00 € per port.

**Main courses:**

H 1  
Corn chicken breast / port wine gravy / sweet potato vegetables 19,00 € per port.

H 2  
Braised beef Roulade / carrots / cabbage / small potato dumplings 19,00 € per port.

H 3  
Rib of veal with rosemary-Barolo gravy, crunchy vegetables und fregola tostata 27,00 € per port.

H 4  
Aberdeen black roasted beef / cubeb-pepper gravy / garden-fresh vegetables / grated potatoes 27,00 € per port.

H 5  
Pink grilled duck breast / honey-macis gravy / root vegetables / potato-leek-bars 25,00 € per port.

H 6  
Fillet of beef with king prawn, green asparagus, tomatoes and mashed sweet potato 32,00 € per port.

H 7  
Duroc pork back / pommery mustard sauce / big beans / mini hash browns 17,00 € per port.

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**Main course fish:**

HFish 1  
Salmon fillet / lemon myrtle cream / young salmon / roasted potatoes 25,00 € per port.

**Main courses vegetarian:**

HVegetarian 1  
Creamy fregola tostata / Cherry tomato / Spinach /  
Artichoke / Shimeji mushrooms 18,00 € per port.

HVegetarian 2  
Sweet potato curry / spring leek / herbal mushrooms / coriander 15,00 € per port.

**Main course vegan:**

HVegan 1  
Risotto-rosemary-tartlet / Green zucchini /  
Eggplant gravy / Olives-tapenade 15,00 € per port.

**Desserts:**

D 1  
'Back & White'  
White meets dark chocolate / yogurt ice cream / sweet cherries / chocolate crumble 8,00 € per port.

D 2  
Mascarpone cream with dark chocolate mirror / wild berry ragout /  
hazelnut-brittle ice cream 8,00 € per port.

D 3  
Black forest cherry 'Mal anders'  
Chocolate mouse scoop / micro biscuit / cherry water cream / cherry sorbet /  
chocolate crumble 9,00 € per port.

D 4  
Gijanduja cake / mango / kiwi / coffee ice cream 8,50 € per port.

D 5  
Opera slice / cherry sorbet / crumble / macaron 9,00 € per port.

D 6  
Warm apple tart / cherry jelly / vanilla ice cream / chocolate crumble 9,00 € per port.

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### **Buffets**

*- available for groups of 60 people or more-*

#### **Buffet Italian**

##### *Starter:*

Coppa di Parma with fresh melon  
Parma ham with marinated herb olives  
Italian salami with marinated tomatoes  
Seafood with red onions and fennel  
Tomatoes with buffalo mozzarella and basil  
Grilled Mediterranean vegetables with aceto balsamico  
"Vitello Tonato" - veal with tuna sauce and capers  
Caesar salad - Roman salad with parmesan, bacon and croutons

##### *Soup:*

Cream of courgettes soup

##### *Main course:*

Piccata Milanese of chicken breast, tomato sugo, courgettes, fusili giganti  
Fried veal rump with sage gravy and bavette  
Sea bass on bell pepper trio, citrus fruits sauce  
and rosemary potatoes  
"Orecchiette alla Pugliese" - with broccoli, chilli and shrimps  
"Gnocchi al Gorgonzola" - with snow peas and gorgonzola

##### *Dessert buffet:*

Panna Cotta with fruit sauce  
Tiramisu with cherries  
Mousse of milk-chocolate  
Fresh fruit salad  
Latte Macchiato ice cream & Stracciatella ice cream

39,00 € per person

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### **Buffet Spanish**

#### *Starter:*

- Serrano ham with marinated olives and herbs
- Salami with marinated pepperoni
- Octopus & cuttlefish and shrimps marinated with olive oil, bell peppers & garlic
- Spanish shepherd salad with sheep's milk cheese, cucumber, tomatoes and red onions
- Tuna salad with capers, potatoes and celery
- Tomato salad with onions and sherry vinegar
- Smoked mackerel with guacamole dip
- Wild herbs salad with homemade dressing and croutons

#### *Soup:*

- Spanish vegetables soup

#### *Main course:*

- Roast beef with pepper gravy
- Mediterranean vegetables and wrinkled potatoes with red mojo
- Black halibut fillet with chorizo and vegetables paella
- “Albonigas” - veal meatball with aubergines gravy
- „Tortilla Espanola“- with stewed tomatoes & bell peppers
- “Empanada”- with yogurt-mint Dip

#### *Dessert buffet:*

- Rice pudding with fruity topping
- Spanish almond cake
- Catalan cream
- Fresh fruit salad
- Chocolate-orange mousse
- Mango-melon ice cream

44,00 € per person

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### **Buffet Oriental**

#### *Starter:*

Chicken breast "Marrakech" with chick peas and kefir  
Spicy glass noodles with vegetables, chilli, limes  
Beef salad with green soya beans, peanuts and coriander  
Baked falafel with aioli sauce  
Goat cheese with tabbouleh and dried figs  
Humus with Indian naan bread  
Heart of lettuce in mango-tamarind dressing with nuts

#### *Soup:*

Coconut-curry soup with mushrooms and leek

#### *Main course:*

Fried duck breast with masaman curry, wok vegetables  
and udon noodles with black sesame  
Moroccan mutton skewer with sheep-milk cheese  
Coriander onion chutney and fried potatoes  
Oriental chicken with saffron, raisins and mint  
Green curry of perch with jasmine flavoured rice  
Sweet potato and vegetables stew with tofu

#### *Dessert buffet:*

Chocolate cream with pistachios  
Rice pudding with rose water and almonds  
Mango-lime cream with citrus fruits topping  
Coconut ice cream served in its nut  
Yogurt with nuts and dried fruits  
Fresh seasonal fruits

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### **Baden buffet**

#### *Appetiser*

Black forest vesper board with home-made specialties  
Elz valley bacon and ham with sour root vegetables  
Smoked trout fillet with cranberry dip  
Bible cheese with chives and shallots  
Calf hip in radish-vinaigrette  
Leaf and raw salad

#### *Soup*

Potato-leek soup with croûtons

#### *Main courses*

'Sous vide' cooked rump cut with horseradish and roasted potatoes  
Roasted suckling pork with caraway gravy and Knopfle  
Grilled pike-perch fillet on creamy leek vegetables and ribbon noddles  
Spelt-vegetable German ravioli on parsley root  
Fresh vegetables

#### *Dessert buffet*

Fresh fruit salad  
Cottage cheese cream with wild berries  
Grandma's bread and apple pudding with vanilla sauce  
Black forest cherries in a glass  
Walnut ice cream from the table freezer

43,00 € per person

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