

BUFFET MAÎTRE

Blood sausage tatar with apples

Green lettuce, Dijon mustard and roasted onions

Marinated herring filet with red onions on potato cucumber salad

Onion bacon cake with Riesling sour cream

Mozzarella on tomato compote and basil pesto ✓

Mixed green lettuce with yoghurt dressing ✓

Toppings: corn, feta cheese, radish, black and green olives

Baguette selection, salted butter, herbal curd and different kinds of dips,
olive oil and balsamic vinegar

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Celery white wine soup with croutons

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Roast with crackling in beer gravy on sauerkraut with vegetarian rissole

Zander on carrot peas vegetables and herbal rice

Fettuccine on forest mushroom cream sauce ✓

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Chocolate fountain with liquid Lindt chocolate,
fresh fruits and waffles

Selection of mousses and creams

International cheese selection with figs mustard

Fruit salad in a jar

€ 49.80 per person

✓ = vegetarian