

AUTUMN BUFFET

(SEPTEMBER-NOVEMBER)

White cabbage & mango salad with
fillet of pork slices and chilli cashews

Matjes herring and marinated salmon on a bed of
apple & bean salad and red onions

Tyrolean sausage and ham specialties, with
lamb's lettuce and regional "Schüttelbrot" bread

Marinated goat's cheese served in a preserving jar,
with grapes and olive crostini ✓

Baguette selection, salted butter, herb quark and dripping

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Pumpkin & ginger soup with curry croûtons ✓

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Fried corn-fed chicken, with creamy curly kale and pearl barley

"Schupfnudel" potato pasta & sauerkraut, served in the pan,
with crème fraîche and chives ✓

Cod cooked in mussel stock, with saffron rice, chorizo and fennel

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Chocolate fountain with liquid Lindt chocolate,
fresh fruit and wafers

Selection of mousses and crèmes

International cheese board with fig mustard

Large fruit bouquet