

AUTUMN BUFFET

(SEPTEMBER-NOVEMBER)

Pointed cabbage mango salad with turkey breast slides and chili cashews

In orange pepper pickled salmon on fennel pomegranate salad

Tyrolean ham and sausage specialties with lamb's lettuce and flat bread

Honey thyme goat cheese cream

in a jar on grape jam and olive crostini ✓

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

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Hokkaido pumpkin ginger soup with curry croutons ✓

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Fried corn poulard with Calvados pears,
green bean vegetables and mashed potatoes

Steamed codfish in lobster stock on leaf spinach
with saffron chorizo rice

Fried potato dumplings with caramelized sauerkraut
and chive crème fraîche ✓

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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

€ 53.60 per person

✓ = vegetarian