

SUMMER BUFFET

(MAY - AUGUST)

Slices of country pork with tuna cream and caper apples

Variation of homemade antipasti with rocket pesto and herbal croutons

Smoked salmon on green asparagus salad
with roasted sesame and honey mustard vinaigrette

Green lettuce with caesar dressing,
bacon, turkey, Parmesan und crevettes

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

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Cucumber honey melon bowl with chia seeds ✓

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Local pork medallions on herbal pearl barley risotto

Steamed salmon with coconut lemongrass gravy
on fried asian noodles with pak choi

Tortelloni on eggplant courgette vegetables
with pepper and dried tomatoes ✓

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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