

# AUTUMN BUFFET

(SEPTEMBER - NOVEMBER)

Pointed cabbage and mango salad with slices of turkey breast and chilli cashews

Salmon marinated in orange pepper on a fennel and pomegranate salad

Tyrolean ham and sausage specialities with lamb's lettuce and "Schüttelbrot"

Honey and thyme goat's cheese cream in a preserving jar  
on pear and onion chutney and olive crostini



Selection of baguettes, salted butter, herb quark and various dips, olive oil and balsamic vinegar

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Hokkaido pumpkin and ginger soup with curry croutons



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Roasted corn-fed chicken with Calvados pears,  
green beans and mashed potatoes

Steamed cod from lobster stock with leaf spinach  
and saffron chorizo rice

"Schupfnudeln" (finger-shaped potato dumplings) with caramelised sauerkraut  
and chive crème fraîche



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Chocolate fountain with liquid Lindt chocolate,  
fresh fruit and waffles



Selection of mousses and creams



International cheese selection with fig mustard



Fruit salad in a preserving jar



**€ 56,90 per person**