

WINTER BUFFET

(NOVEMBER - FEBRUARY)

Smoked trout fillet on lamb's lettuce with walnuts and cranberry horseradish

Goat's cheese and fig quiche with honey and thyme sour cream



Smoked duck breast with mulled wine vinaigrette,
marinated red cabbage and oranges

Celery and renette apple salad with slices
of roast turkey breast and caramelised chestnuts

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

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Hearty lentil soup with bacon

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Game goulash with gingerbread spice, kale and hazelnut Spaetzle

Roasted pike-perch fillet on a bed of courgette and carrot with truffled mashed potatoes

Two types of dumplings (potato and bread) in tarragon and mushroom cream sauce



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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 pro Person