

2-Course Menu Selection I

A VARIETY OF SALADS

with balsamic dressing, croutons and roasted pine nuts

GRILLED CHICKEN BREAST

on king oyster mushroom and roast potatoes
with a creamy sauce

or

LINGUINE "AGLIO E OLIO E PEPERONCINI"

with courgettes, dried tomatoes,

garlic and chili

garnished with rocket and parmesan

(slightly spicy)



3-Course Menu Selection I



FENNEL CREAM SOUP

with diced tomatoes

SMALL BEEF STEAK

in a Burgundy sauce with glazed carrot sticks and rosemary potatoes

or

ROASTED SALMON FILET

on cream tagliatelle with cherry tomatoes and fresh herbs

CHOCOLATE MOUSSE

on wild berries jelly



Bavarian Buffet



STARTERS

Obazda (Savoury cheese spread)
Sausage salad with vinegar, oil and onions
Potato with cheese
Smoked fish platter

SALADS

Potato salad | Coleslaw | Cucumber salad | Radish salad | Carrot salad

SOUP AND BREAD

Potato soup | Farmhouse bread | Pretzel

MAIN COURSES

Crispy Pork belly with potato dumpling
Roast duck with bread dumpling
Zander with potatoes tossed in butter
Roast beef in red wine sauce
Cheese spaetzle with roasted onions

VEGETARIAN

Red cabbage | Mixed Vegetables | Sauerkraut

DESSERT

Bavarian cream | Fresh fruit salad | Apple strudel | Red fruit jelly | Oven-baked yeast dumplings with vanilla sauce |



FROM 25 PERSONS € 29.00



Mediterranean Buffet



STARTERS

Tomatoes and mozzarella
Various antipasti vegetables
Spanakopitta
Stuffed eggs
Anchovies in oil and lemon

SALADS

Avocado egg salad | Greek salad | Carrot coleslaw | Vegetable stick with dip | Green salads of the season |

SOUP AND BREAD

Tomato soup with croutons | Baguette bread | Olive ciabatta

MAIN COURSES

Freshly grilled chicken with oregano potatoes
Pollack with fresh herbs and butter rice
Spicy gyros with Tzatziki
Moussaka potato bake with aubergines

VEGETARIAN

Mixed spicy vegetables | Peas with dill | Tagliatelle with pesto

DESSERT

Greek yoghurt with honey | Tiramisu | Creme brulee | Fresh fruits | Panna cotta



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