

Hearty mountaineer's buffet

Fine Soljanka with sour cream or hearty Kettle goulash

Prague ham on a bed of sauerkraut

Pork chops with mushrooms

Small pork neck steaks with fried onion

Large mixed vegetable pan with hollandaise sauce

Spätzle and potato wedges

Trickle of sea salt and olive oil and potato gratin

Rustic ham, cold cuts and cheese platter

Homemade potato salad and pasta salad

Pickled vegetables with gherkins, pearl onions, spiced mushrooms, sweetcorn and hacked pork

Party meatballs and rustic party skewers

Rustic bread basket richly filled with miniature buns

Portioned fruit platter with seasonal fresh fruit

Fine wild berry porridge with vanilla sauce

Chocolate pudding with vanilla sauce

25.- Euro*

(per person with min. 30 pax / *price inc. 19% VAT = € 29,75)



Hearty climber's picnic

Rustic ham platter of 6 varieties

Rustic cheese platter of 8 varieties from France

Mixed cold cut platter of 2 types of salami and 4 types of ham

Mixed meat finger food platter comprising chicken wings, nuggets, small sausages, turkey medallions, chicken skewers and small party schnitzels

Homemade potato salad with gherkin and onion

Pickled vegetable platter with small gherkins, pearl onions, seasoned mushrooms, mini corn on the cob and mince pork

Party meatballs garnished with gherkins and mushrooms

Rustic party skewers comprising small balls of minced meat, cheese cubes and fresh vegetables

Rustic bread basket richly filled with miniature buns

Fine wild berry porridge with vanilla sauce

Sweet cake finger food

27,- Euro*

(per person with min. 30 pax / *price inc. 19% VAT = € 32,13)



Sportsmen's buffet

Delicate creamy tomato soup with fresh basil or zucchini cream soup with roasted sunflower seeds

Delicate turkey medallions with fresh cream mushrooms

Exquisite chicken breast with peach and cheese au gratin

Small Havel pike-perch and saithe fillets on a bed of vegetables with butter and lemon sauce

Large mixed vegetable pan with hollandaise sauce

Käsepätzle and green tagliatelle

Baked potato with herb quark and turmeric basmati rice

Penne rigate with basil pesto and tomato ragout

Rustic ham and cheese platter

Tomato and mozzarella with fresh basil, balsamic vinegar and smoked salmon

Homemade potato, poultry and pasta salad

Antipasti varieties and seasonal leaf salad with dressings

Fresh vegetable platter with dipping sauces

Rustic party skewers with party meatballs and a bread basket

Fruit platter with seasonal fresh fruit

Wild berry porridge and chocolate pudding with vanilla sauce

Strawberry mousse with berry quark cream topped with fruit

29,- Euro*

(per person with min. 30 pax / *price inc. 19% VAT = € 34,51)



Christmas buffet

Exquisite game broth with vegetable slices or cream of mushroom game soup

Delicate duck legs with red wine sauce

Fine goose breast with wild mushroom sauce

Hearty Kale, red apple-cabbage and mixed vegetables

Potato dumplings filled with croutons

Parsley potatoes and bread dumplings

Rustic ham platter and rustic cheese platter

Fish platter of 8 varieties of smoked fish

Homemade potato salad with gherkins and onions

Tomato and mozzarella with fresh basil, balsamic vinegar and olive oil

Fresh seasonal salad with herb dressing and olive oi

Rustic bread basket richly filled with miniature bread buns

Portioned fruit platter with seasonal fresh fruit

Fine wild berry porridge with vanilla sauce in prosecco glasses

Chocolate mouse with vanilla sauce in prosecco glasses

Rotweincreme in a jar

31,- Euro*

(per person with min. 30 pax / *price inc. 19% VAT = € 36,89)



Exclusive summiter's buffet

Exquisite salmon cream soup with roasted Stremel salmon strips or Hochzeitssuppe with meatballs and egg

Delicate pork medallions with fresh cream mushrooms

Fine chicken breast with peach and cheese au gratin

Small Havel pike-perch and saithe fillets on a bed of vegetables with butter-lemon sauce

Carved suckling pork on a bed of sauerkraut with gravy

Large mixed vegetable pan with hollandaise sauce

Käsespätzle and green tagliatelle

Parsley potatoes, turmeric basmati rice and potato gratin

Rustic ham, cold cuts and cheese platter

Platter of various smoked fish

Half-filled eggs with salmon and caviar garnish

Mozzarella and tomato with fresh basil with balsamic sauce and olive oil and a rich variety of antipasti

Homemade potato salad with gherkins and onions

Minced pork

Colourfully filled canapés and party meatballs

Pork medallions garnished with oranges

Rustic break basket richly filled with miniature bread buns

Fruit platter with seasonal fresh fruit

Fine wild berry porridge with vanilla sauce, vanilla mouse strawberries

Panna Cotta topped with fruit

33.- Euro*

(per person with min. 30 pax / *price inc. 19% VAT = € 39,27)



Adventurer's buffet

Delicate creamy tomato soup with fresh basil or zucchini cream soup with roasted sunflower seeds

Small fillets of Norwegian salmon on a bed of fresh spinach

Large mixed vegetable pan with hollandaise sauce

Penne rigate with basil pesto and tomato ragout

Fine chicken breast with cream of mushroom

Quinoa pea pudding on couscous

Long grain rice and potato gratin

Mozzarella and tomato with fresh basil

Homemade potato and pasta salad

Vegetarian antipasti and seasonal salads with dressings

Fresh vegetable platter with paprika, carrot sticks, green cucumber and cocktail tomatoes

Portioned fruit platter with seasonal fresh fruit

Mini dessert variations in with varieties of Panna Cotta topped with fruit and cherry porridge with vanilla sauce

45,- Euro*

(per person with min. 30 pax / *price inc. 19% VAT = € 53,55)