



# BRUNCH BUFFET



## Brunch on board

The perfect start to the day - enjoy a delicious brunch buffet on board our modern ships and experience an unforgettable event. Choose from a variety of food and drinks that are freshly prepared and served on board. Whether sweet or savory - there is something for every taste.

Meanwhile, enjoy the beautiful view of the Rhine and the city passing by. The hot and cold brunch buffet is an ideal opportunity to start your event in a relaxed atmosphere and catch up with colleagues, friends or family.

**KD Deutsche Rheinschiffahrt GmbH**

Frankenwerft 35 · 50667 Köln · T. +49 221.20 88-500 · [events@k-d.com](mailto:events@k-d.com) · [www.k-d.com](http://www.k-d.com)

## BREAKFAST – 09:00 am – 11:00 am

### ON THE TABLE

#### Mixed Breadbasket <sup>A</sup>

##### Spread

Jam <sup>H</sup> · Butter <sup>G</sup> · Margarine <sup>G</sup> · Honey

##### Tray

Cheese <sup>G</sup> · Mixed Cold Cuts <sup>1 2 3</sup> · Antipasti  
Tomato-Mozzarella <sup>G</sup> · Graved Salmon <sup>D</sup> · Smoked Mackerel <sup>D</sup>

### AT THE BUFFET

#### Pastry

Bread Rolls <sup>A</sup> · Croissants <sup>A</sup> · Sweet Pastry <sup>A</sup>

#### Healthy Corner

Muesli · Cornflakes · Milk <sup>G</sup> · Fruit Salad · Fruit Yoghurt <sup>G</sup> · Quark <sup>G</sup>  
Sesame <sup>K</sup> · Almonds <sup>H</sup> · Walnut <sup>H</sup> · Pumpkin Seeds · Shredded Coconut · Raisins

#### Warm Components

Mini Nürnberger Sausages <sup>H 1 1 2 3</sup> · Scrambled Egg <sup>C</sup> · Bacon · Grilled Tomatoes

## LUNCH – 11:30 am – 01:00 pm

### MAIN COURSES

#### Honey Pork Roast <sup>J</sup>

Jus

#### Poultry Ragout

Champignons · Cream Sauce <sup>G</sup>

#### Fried Fish Fillet <sup>D</sup>

Dill White Wine Sauce <sup>L J G</sup>

#### Pasta Rustico Triangolo <sup>A</sup>

Portobello Mushrooms · Champignons · Herbal Cream · Cherry Tomatoes

### SIDES

#### Butter Spaetzle <sup>A</sup>

#### Mixed Vegetables

#### Rosemary Potatoes

Please mark your selection

## SALAD

### Leaf Salad Mix

Exquisite Leaf Salads

### Carrots

Pineapple · Raisins · Orange Juice · Honey · Apple Cider Vinegar & Rapeseed Oil Marinade

### Cucumbers

Sour Cream <sup>G</sup> · Lemon Juice · Dill

### Tomatoes

Red Onions · Basil · Vinegar & Rapeseed Oil Marinade <sup>J</sup>

### Paprika

Coloured Peppers · Red Onions · Oregano · Vinegar & Rapeseed Oil Marinade <sup>J</sup>

### Salad Additions

Pumpkin Seeds · Sunflower Seeds · Wheat Bread Croûton <sup>A G</sup>

### Dressing

Italian Dressing <sup>J</sup> · Honey-Balsamic Dressing <sup>1 G</sup>

## DESSERTS

### Mousse au Chocolat <sup>G C</sup>

Caramel Sauce · Berries

### Tiramisu <sup>A C G</sup>

Amaretto <sup>H L</sup>

### Small Mixed Cake Slices <sup>A C G</sup>

**BRUNCH BUFFET** per person · 38,50 Euro

## ALLERGENS

- A Gluten
- B Shellfishes
- C Eggs
- D Fish
- E Peanuts
- F Soy
- G Milk
- H Nuts / Pulse
- I Celery
- J Mustard
- K Sesame
- L Sulfur Dioxide / Sulfites
- M Lupine
- N Molluscs

## ADDITIVES

- 1 Colouring
- 2 Preservatives
- 3 with Anti-Oxidiser
- 4 with Flavour Enhancers
- 5 Sulfur Dioxide / Sulfites
- 6 Blackened
- 7 Phosphate
- 8 Milk Protein
- 9 with Coffein
- 10 with Chinin
- 11 Sweetener
- 12 Phenylalanine (Aspartam)
- 13 waxed
- 14 Taurin



vegetarian



vegan



spicy



Marine Animals

## Brunch Buffet · Please fill out form

Name / Company: \_\_\_\_\_

Name Organizer: \_\_\_\_\_

Name Ship / Boat: \_\_\_\_\_

Date of Event: \_\_\_\_\_

Total number of guests: \_\_\_\_\_ thereof:

Children 0 – 4 years (free): \_\_\_\_\_

Children 5 – 12 years (50 %): \_\_\_\_\_

Service Provider/Artist (50 %): \_\_\_\_\_

Other notes: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_  
Date/Stamp/Signature

**All prices quoted are final prices and include VAT.  
Please fill out this form and send it back to us or give us a call.**