



# BUFFETS



## Five different buffet categories to choose from

Choose from five different buffet categories for your event, which we have compiled for you on the following pages. All buffet options consist of starters, main courses and desserts.

If you wish, you can add or swap other components for an additional charge. The calculation basis for the buffets is the registered number of guests. Our buffets are only valid in conjunction with a pre-ordered selection of drinks.

All prices are final prices and include the currently valid statutory VAT and are valid for events from 1st April 2026.

**KD Deutsche Rheinschiffahrt GmbH**

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## BREAD BASKET ON THE TABLE

### Light Baguette <sup>A</sup> & Brown Baguette <sup>A</sup>

Herbal Dip <sup>G</sup>

## APPETIZERS

### Beef Rump

Pink-roasted · Cold Cut · Rocket · Aioli <sup>G</sup> · Fresh Horseradish

### Cologne Tapas

Flönz <sup>AJJ</sup> · Small Meatballs <sup>J</sup> · Small Schnitzel <sup>GCA</sup> · Gouda Cheese Cubes <sup>G</sup>

### Meadow Herb Salad

Goat's Cream Cheese <sup>G</sup> · Dried Figs · Walnut <sup>H</sup> · Rocket · Balsamic-Honey Dressing <sup>L1</sup>

### Falafel

Chickpea Balls <sup>IJ</sup> · Couscous Salad <sup>A</sup> · Mango-Mint Dip

## MAIN COURSES

### Chicken Curry

Club Meat · Yellow Curry Paste <sup>JH</sup> · Lemongrass · Coconut Milk  
Coriander · Ginger · Eggplant · Sesame-Carrots <sup>K</sup> · Rice

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

Pasta · Portobello Mushrooms & Champignons · Herbal Cream Sauce

## DESSERTS

### Vanilla Yoghurt Cream

Mango · Pumpkin Seed Crunch

### Mousse au Chocolat <sup>GC</sup>

Caramel Sauce <sup>G</sup> · Berries

**BUFFET BASIC** per person · 43,00 Euro

 vegetarian (may contain rennet)  vegan  spicy  Seafood

## BREAD BASKET ON THE TABLE

### Light Baguette <sup>A</sup> & Brown Baguette <sup>A</sup>

Herbal Dip <sup>G</sup>

## APPETIZERS

### Antipasti

Grilled vegetables marinated in olive oil and thyme:

Eggplant · Zucchini · Bell Pepper · Orange-Carrots · Champignons

### Poultry Trio

Turkey Medaillon <sup>IJ</sup> · Poultry Meatball <sup>IJ</sup> · Chicken Skewer <sup>F</sup> · Chili Dip · Curry Dip <sup>IJH</sup>

### Fish Potpourri

Smoked Mackerel <sup>DIJ</sup> & Wild Cranberry Foam <sup>G</sup> · Prawns <sup>B</sup> & Lime Aioli <sup>G</sup>

Graved Salmon <sup>D</sup> & Mustard-Honey-Dill Sauce <sup>J</sup>

## SALAD BAR

### 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>AG</sup>

### Dressing

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

## MAIN COURSES

### Corn Chicken

Roasted Breast Meat · Bread Baking Spices Rub<sup>1</sup> · Grilled Vegetables  
Tomato-Sour Cream Sauce · Sweet Potato Gnocchi<sup>A</sup>

### Zander<sup>D</sup>

Roasted Fillet · Rosemary Potatoes · Leaf Spinach<sup>GH</sup> · Saffron Sauce<sup>LG</sup>

### Vegetable Curry

Eggplant · Red Onions · Pumpkin · Bell Pepper · Tomato · Broccoli  
Yellow Curry Mix<sup>IJH</sup> · Coconut Milk · Roasted Onions · Cress · Rice

## DESSERTS

### Tiramisu<sup>ACG</sup>

### Fruit Salad with Mint

Melon · Pineapple · Apple · Kiwi · Grapes

**BUFFET KLASSIK** per person · 48,00 Euro

 vegetarian (may contain rennet)  vegan  spicy  Seafood

## BREAD BASKET ON THE TABLE

### Light Baguette <sup>A</sup> & Brown Baguette <sup>A</sup>

Herbal Dip <sup>G</sup>

## APPETIZERS

### Caesar Salad

Romaine Lettuce · Dijon Mustard Dressing · Roasted Chicken Breast <sup>IJ</sup>  
Boiled Egg <sup>C</sup> · Bacon <sup>IJ</sup> · Parmesan Cheese <sup>G</sup> · Garlic Croûton <sup>AG</sup>

### Antipasti

Grilled vegetables marinated in olive oil and thyme:  
Eggplant · Zucchini · Bell Pepper · Orange-Carrots · Champignons

### Mozzarella & Co.

Cow's Milk Mozzarella <sup>G</sup> · Vine Tomatoes · Pesto <sup>GH</sup> · Balsamic Vinegar <sup>1</sup>

## SALAD BAR

### 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>AG</sup>

### Dressing

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

## MAIN COURSES

### Beef

Tender Braised Meat · Root Vegetables<sup>l</sup> · Barolo Red Wine Sauce<sup>l</sup>  
Potato Gratin<sup>ACG</sup> · Ratatouille

### Corn Chicken

Roasted Breast Meat · Bread Baking Spices Rub<sup>l</sup> · Grilled Vegetables  
Tomato-Sour Cream Sauce · Sweet Potato Gnocchi<sup>A</sup>

### Rustico Ravioli<sup>A</sup>

with fine ragoût of grilled Eggplant · Tomato · Onion  
Rosemary Cream · Cress

## DESSERTS

### Mousse au Chocolat <sup>GC</sup>

Caramel Sauce<sup>C</sup> · Berries

### Bienenstich<sup>G</sup>

Biscuit Cake<sup>AC</sup> · Caramelized Almonds

### Fruit Salad with Mint

Melon · Pineapple · Apple · Kiwi · Grapes

**BUFFET PREMIUM** per person · 56,00 Euro

 vegetarian (may contain rennet)  vegan  spicy  Seafood

## BREAD BASKET ON THE TABLE

### Light Baguette <sup>A</sup> & Brown Baguette <sup>A</sup>

Herbal Dip <sup>G</sup>

## APPETIZERS

### Antipasti

Grilled vegetables marinated in olive oil and thyme:  
Eggplant · Zucchini · Bell Pepper · Orange-Carrot · Champignon

### Vitello Tonnato

Cold Roast Veal <sup>IJ</sup> · Tuna Cream <sup>D</sup> · Fried Capers · Cress

### Meadow Herb Salad

Goat's Cream Cheese <sup>G</sup> · Dried Figs · Walnut <sup>H</sup> · Rocket · Balsamic-Honey Dressing <sup>L1</sup>

### Fish Potpourri

Smoked Mackerel <sup>D1J</sup> & Wild Cranberry Foam <sup>G</sup> · Prawns <sup>B</sup> & Lime Aioli <sup>G</sup>  
Graved Salmon <sup>D</sup> & Mustard-Honey-Dill Sauce <sup>J</sup>

## SALAD BAR

### 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>AG</sup>

### Dressing

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

## HAUPTSPEISEN

### **Pink-roasted Beef Rump**

Angus Beef Rump · Pepper-Honey-Mustard Rub <sup>J</sup> · Potato Noodles <sup>ACG</sup>  
Grilled Vegetables · Onion Mustard Cream Sauce <sup>JIG</sup>

### **Zander** <sup>D</sup>

Roasted Fillet · Rosemary Potatoes · Leaf Spinach <sup>GH</sup> · Saffron Sauce <sup>LG</sup>

### **Rustico Ravioli** <sup>A</sup>

with fine ragoût of grilled eggplant · Tomato · Onion  
Rosemary Cream · Cress

## DESSERTS

### **Tiramisu** <sup>ACG</sup>

### **No-bake Cheese Cake** <sup>AGC</sup>

Strawberry Sauce

### **Caramel Trifle** <sup>ACG</sup>

**BUFFET GALA** per person · 68,00 Euro

 vegetarian (may contain rennet)  vegan  spicy  Seafood

## BREAD BASKET ON THE TABLE

### Light Baguette <sup>A</sup> & Brown Baguette <sup>A</sup>

Herbal Dip <sup>G</sup>

## APPETIZERS

### Poultry Trio

Turkey Medaillon <sup>IJ</sup> · Poultry Meatball <sup>IJ</sup> · Chicken Skewer <sup>F</sup> · Chili Dip · Curry Dip <sup>IJH</sup>

### Beef Rump

Pink-roasted · Cold Cut · Rocket · Aioli <sup>G</sup> · Fresh Horseradish

### Mozzarella & Co.

Cow's Milk Mozzarella <sup>G</sup> · Vine Tomatoes · Pesto <sup>GH</sup> · Balsamic Vinegar <sup>1</sup>

### Falafel

Chickpea Balls <sup>IJ</sup> · Couscous Salad <sup>A</sup> · Mango-Mint Dip

### Fish Potpourri

Smoked Mackerel <sup>DIJ</sup> & Wild Cranberry Foam <sup>G</sup> · Prawns <sup>B</sup> & Lime Aioli <sup>G</sup>  
Graved Salmon <sup>D</sup> & Mustard-Honey-Dill Sauce <sup>J</sup>

## SALAD BAR

### 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>AG</sup>

### Dressing

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

Please mark your selection

## MAIN COURSES

### Saddle of Veal

Pink Roast · Gin-Rosemary-Pepper Rub <sup>LJJ</sup> · Potato Gratin <sup>G</sup>  
Truffle-Demi Glace <sup>IJJL</sup> · Grilled Vegetables

### Salmon <sup>D</sup>

Roasted Fillet · Rosemary Potatoes · Grilled Vegetables  
Dill-White Wine Sauce <sup>LJG</sup>

### Rustico Ravioli <sup>A</sup>

with fine ragoût from grilled eggplant · Tomato · Onion  
Rosemary Cream · Cress

## DESSERTS

### Mousse au Chocolat <sup>GC</sup>

Caramel Sauce <sup>G</sup> · Berries

### Tiramisu <sup>ACG</sup>

### Vanilla Yoghurt Cream

Mango · Pumpkin Seed Crunch

### Cheese Potpourri <sup>GCH</sup>

Hard Cheese <sup>G</sup> · Soft Cheese <sup>G</sup> · Blue Cheese <sup>G</sup> · Grapes  
Kalamata Olives <sup>2</sup> · Pumpkin Seeds · Salt Crackers <sup>AC</sup> · Grissini <sup>AC</sup>  
Pretzel <sup>A</sup> · Fig Mustard <sup>J</sup>

**BUFFET ROYAL** per person · 76,00 Euro

 vegetarian (may contain rennet)  vegan  spicy  Seafood

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## BREAD BASKET ON THE TABLE

### Light Baguette <sup>A</sup> & Brown Baguette <sup>A</sup>

Tomato-Herb-Compote <sup>I</sup> · Chickpea Dip

## APPETIZER

### Bruschetta

Toasted Baguette Slices <sup>A</sup> · Pea Hummus · Coriander

### Antipasti

Grilled vegetables marinated in olive oil and thyme:  
Eggplant · Zucchini · Bell Pepper · Orange-Carrot · Champignon

### Mozzarella & Co.

Cow's Milk Mozzarella <sup>G</sup> · Vine Tomatoes · Pesto <sup>G<sup>H</sup></sup> · Balsamic Vinegar <sup>1</sup>

### Falafel

Chickpea Balls <sup>I<sup>J</sup></sup> · Couscous Salad <sup>A</sup> · Mango-Mint Dip

## SALAD BAR

### Leaf Salad Mix

Exquisite Leaf Salads

### Carrots

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

### Tomatoes

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

### Paprika

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

### Wheat & Wholefood Salad

### Salad Additions

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

### Dressing

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

## HAUPTSPEISEN

### Vegetable Curry

Eggplant · Red Onion · Pumpkin · Green Apple · Bell Pepper · Tomato · Broccoli  
Yellow Curry Mix <sup>1, J, H</sup> · Coconut Milk · Roasted Onions · Cress · Rice

### Bami Goreng

Egg Noodles <sup>A</sup> · Red Onions · Garlic · Ginger · Snow Peas  
Celery <sup>L</sup> · China Cabbage · Sesame Oil <sup>K</sup> · Ketjap Manis <sup>F</sup> · Soy Sauce <sup>F</sup>  
Fried Onions · Fried Egg <sup>CG</sup>

### Chili sin Carne

Beyond Meat · Tomato · Red Onions · Celery <sup>L</sup> · Kidney Beans  
Rosemary Potatoes

### Pasta <sup>A</sup>

Rustico Cappelletti Spinaci · Cherry Tomatoes  
King Oyster Mushrooms · Leek

## DESSERTS

### Fruit Salad with Mint

Melon · Pineapple · Apple · Kiwi · Grapes

### Coconut Rice Pudding

Cherry Compote

### No-bake Cheese Cake

Strawberry Sauce

### Blueberry Lime Cake <sup>A, F</sup>


**BUFFET VEGGIE & VEGAN** per person · 51,50 Euro

 vegetarian (may contain rennet)  vegan  spicy  Seafood

## Buffet Components

On the following pages you will find further buffet components that you can book in addition to your chosen buffet or swap if you wish.

In the event of an exchange, only 50% of the indicated surcharge applies. We will be happy to assist you with your buffet selection.

SOUP	Surcharge per person
<b>Chicken Broth</b> Chicken · Onions · Vegetable Broth <sup>1JH</sup>	€ 3,20
<b>Carrot Ginger Soup</b>  Carrots · Onions · Vegetable Broth <sup>1JH</sup> · Ginger · Crème Fraîche	€ 3,20
<b>Rhineland Potato Leek Soup</b>  Strained Potatoes · Leek · Carrots · Celery <sup>J</sup> · Onions · Vegetable Broth <sup>1JH</sup>	€ 3,20
<b>Crème of Salsify</b>  Salsify · Root Celery · Onions · Bread Baking Spiced Rub Vegetable Broth <sup>1JH</sup> · Wholewheat Croûton <sup>A</sup>	€ 3,20
<b>Pumpkin Coconut Curry Soup</b>  Hokkaido Pumpkin · Carrots · Yellow Curry <sup>1JH</sup> · Coconut Milk Vegetable Broth <sup>1JH</sup>	€ 3,20
<b>Goulash Soup</b> Beef · Potatoes · Onions · Red Pepper · Sweet Paprika Garlic · Caraway · Marjoram · Lovage · Lemon · Vegetable Broth <sup>1JH</sup>	€ 6,10

## Buffet Components

### STEW

Surcharge per person

#### Pea-Stew

Peas · Vegetable Broth <sup>IJH</sup> · Smoked Bacon <sup>IJ</sup> · Onions  
Bay Leaf · Lovage

€ 5,40

#### Green Beans Stew

Princess Beans · Potatoes · Onions · Celery <sup>L</sup> · Carrots · Bacon <sup>IJ</sup>  
Pork Kasseler <sup>IJ</sup> · Dill · Lovage · Vegetable Broth <sup>IJH</sup>

€ 5,40

#### Lentil Stew

Brow Lentils · Root Vegetables <sup>L</sup> · Lovage · Pork Kasseler <sup>IJ</sup> · Vegetable Broth <sup>IJH</sup>  
Onions · Balsamic Vinegar <sup>L1</sup>

€ 5,40

#### Hokkaido Pumpkin Stew

Hokkaido Pumpkin · Red Onions · Red Pepper · Yellow Curry <sup>IJH</sup>  
Garlic · Tomato · Coriander · Coconut Milk · Lemongrass  
Vegetable Broth <sup>IJH</sup>

€ 5,40

#### Rhinland Potato & Mettwurst Stew

Potatoes · Carrots · Leek · Celery <sup>L</sup> · Vegetable Broth <sup>IJH</sup>  
Parsley · Mettwurst <sup>3IJ</sup>

€ 6,10

### APPETIZERS

#### Falafel

Chickpea Balls <sup>IJ</sup> · Couscous Salad <sup>A</sup> · Mango-Mint Dip

€ 2,50

#### Mozzarella & Co.

Cow's Milk Mozzarella <sup>G</sup> · Vine Tomatoes · Pesto <sup>GH</sup> · Balsamic Vinegar <sup>1</sup>

€ 2,60

#### Cologne Tapas

Flönz <sup>AIJ</sup> · Small Meatballs <sup>J</sup> · Small <sup>GCA</sup> · Gouda Cheese Cubes <sup>G</sup>

€ 2,80

#### Caesar Salad

Romaine Salad · Dijon Mustard Dressing · Roasted Chicken Breast <sup>IJ</sup>  
Boiled Egg <sup>C</sup> · Bacon <sup>IJ</sup> · Parmesan Cheese <sup>G</sup> · Garlic Croûton <sup>AG</sup>

€ 3,20

## Buffet Components

Surcharge per person

### Graved Salmon <sup>D</sup>

Potato Grater <sup>C</sup> · Crème Fraîche <sup>G</sup> · Trout Caviar <sup>D</sup>

€ 3,30

### Antipasti

Grilled vegetables marinated in olive oil and thyme:  
Eggplant · Zucchini · Bell Pepper · Orange-Carrots · Champignon

€ 3,40

### Meadow Herb Salad

Goat's Cream Cheese <sup>G</sup> · Dried Figs · Walnut <sup>H</sup> · Rocket ·  
Balsamic Vinegar Honey Dressing <sup>L1</sup>

€ 3,40

### Poultry Trio

Turkey Medaillon <sup>IJ</sup> · Poultry Meatball <sup>IJ</sup> · Chicken Skewer <sup>F</sup>  
Chili Dip · Curry Dip <sup>IJH</sup>

€ 3,40

### Beef Rump

Pink-roasted · Cold Cut · Rocket · Aioli <sup>G</sup> · Fresh Horseradish

€ 3,60

### Vitello Tonnato

Cold Roast Veal <sup>IJ</sup> · Tuna Cream <sup>D</sup> · Fried Capers · Cress

€ 3,60

### Smoked Trout <sup>D</sup>

Smoked Mackerel <sup>D</sup> · Graved Salmon <sup>D</sup> · Poached Salmon  
Horseradish · Mustard-Honey-Dill Sauce <sup>J</sup>

€ 3,70

### Fish Potpourri

Smoked Mackerel <sup>D1J</sup> & Wild Cranberry Foam <sup>G</sup> · Prawns <sup>B</sup> & Lime Aioli <sup>G</sup>  
Graved Salmon <sup>D</sup> & Mustard-Honey-Dill Sauce <sup>J</sup>

€ 3,90

## MAIN COURSES · PASTA

### Penne all'arrabbiata

Rigatoni <sup>ACG</sup> · Garlic · Onions · Chili · Tomato · Parmesan Cheese <sup>G</sup>

€ 3,40

### Aglione e olio e Pepperoncino

Rigatoni <sup>ACG</sup> · Garlic · Onions · Chili · Olive Tapenade · Parmesan Cheese <sup>G</sup>

€ 3,40

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

Pasta · Portobello Mushrooms & Champignons · Herbal Cream

€ 3,80

### Rustico Ravioli <sup>A</sup>

Fine ragoût from grilled Eggplant · Tomato · Onions  
Rosemary Cream · Cress

€ 3,80

## Buffet Components

Surcharge per person

### MAIN COURSES · PORK

#### Pork Roast

Neck of pork with Caraway-Garlic-Marjoram-Mustard Rub<sup>J</sup>  
Potato Gratin<sup>G</sup> · Beans with Bacon & Onions · Caraway Jus<sup>1 JJ</sup> € 6,40

#### Honey Pork Roast

Belly with Rind on Honey-Coke-Chili-Ginger-Thyme Rub<sup>9</sup>  
Potato Noodles<sup>A</sup> · Bacon Cream Savoy Cabbage · Caraway Jus<sup>1 JJ</sup> € 6,50

#### Pork Fillet

Im Dijon-Mustard-Panko Flour-Herb Coating<sup>JA</sup> · Potato Noodles<sup>AC</sup>  
Beans with Bacon & Onions<sup>J1</sup> · Balsamic Jus<sup>1 J</sup> € 6,60

#### Pork Fillet

In Mustard-Pepper Rub & Bacon Coat<sup>J11</sup> · Rosemary Potatoes  
Salsify · Balsamic Jus € 6,60

### MAIN COURSES · BEEF

#### Rhineland Sour Roast

Beef · Ginger Bread Sauce<sup>A J1H</sup> · Raisins  
Potato Dumpling<sup>C</sup> · Red Cabbage € 6,70

#### Beef

Tender braised meat · Root Vegetables<sup>I</sup> & Barolo Red Wine Sauce<sup>L</sup>  
Potato Gratin<sup>ACG</sup> · Ratatouille € 6,90

#### Pink-roasted Beef Rump

Angus Beef Rump · Pepper-Honey-Mustard Rub<sup>J</sup> · Potato Noodles<sup>ACG</sup>  
Grilled Vegetables · Onion Mustard Cream Sauce<sup>J1G</sup> € 7,00

#### Beef Rump

Angus Beef Rumpsteaks · Pepper-Honey-Mustard Rub<sup>J</sup> · Potato Gratin<sup>ACG</sup>  
Cauliflower · Jus € 7,00

#### Düsseldorf Mustard Roast

Rump Steak · Mustard Crust<sup>JA</sup> · Malt Beer Sauce<sup>A J1H</sup>  
Rosemary Potatoes · Grilled Vegetables € 7,00

## Buffet Components

Surcharge per person

### MAIN COURSES · VEAL

#### Veal in Cream Sauce<sup>G</sup>

Onions · Champignon · Butter Spaetzle<sup>A C G</sup> · Green Asparagus<sup>G</sup> € 7,00

#### Saddle of Veal

Pink Veal · Gin-Rosemary-Pepper Rub<sup>L J J</sup> · Potato Gratin  
Truffle-Demi Glace<sup>I J L</sup> · Grilled Vegetables € 7,00

### MAIN COURSES · POULTRY

#### Chicken Curry

Club Meat · Yellow Curry Paste<sup>J H</sup> · Lemongrass · Coconut Milk  
Coriander · Ginger · Fried Eggplant · Sesame-Carrots<sup>K</sup> · Rice € 5,40

#### Corn Chicken

Roasted Chicken Breast · Bread Baking Spices Rub<sup>I</sup> · Grilled Vegetables  
Tomato-Sour Cream Sauce · Sweet Potato Gnocchi<sup>A</sup> € 6,50

#### Goose Breast<sup>J I</sup>

Braised in the oven · Wild Cranberry · Potato Dumpling<sup>C</sup> · Red Cabbage € 6,90

### MAIN COURSES · LAMB

#### Lamb Roast

Lamb Leg with Lime-Mint Rub<sup>L</sup> · Potato Gratin · Grilled Vegetables · Jus € 7,10

#### Lamb „Navarin“

Braised Shoulder Meat · Champignon · Herbs de Provence  
Root Vegetables<sup>I</sup> · Shallot-Lavender Jus<sup>I J L</sup> · Rosemary Potatoes € 7,10

## Buffet Components

Surcharge per person

### MAIN COURSES · VENISON

#### Venison Ragoût

Shoulder Meat marinated in Red Wine · Chanterelles · Bacon <sup>J1</sup> · Pearl Onions  
Red Cabbage <sup>L</sup> · Potato Dumpling <sup>CH</sup>

€ 8,20

#### Venison Roast

Club Meat · Juniper-Rosemary-Orange Rub <sup>L</sup> · Rosemary Potatoes  
Shallot-Lavender Jus <sup>IJL</sup>

€ 8,60

### MAIN COURSES · FISH

#### Salmon <sup>D</sup>

Roasted Fillet · Rosemary Potatoes · Grilled Vegetables  
Dill-White Wine Sauce <sup>LJG</sup>

€ 7,90

#### Zander <sup>D</sup>

Roasted Fillet · Rosemary Potatoes · Leaf Spinach <sup>GH</sup>  
Saffron Sauce <sup>LG</sup>

€ 7,90

#### Sea Bass <sup>D</sup>

Grilled Fillet · Parsley Potatoes <sup>G</sup> · Sauce Béarnaise <sup>CG</sup> · Grilled Vegetables

€ 7,90

#### Cod <sup>D</sup>

Bacon & Onion Dip <sup>IJG</sup> · Fried Potatoes · Grilled Vegetables

€ 8,30

### MAIN COURSES · VEGETARIAN & VEGAN

#### Nasi Goreng

Rice · Red Onions · Garlic · Ginger · Peas · Celery <sup>I</sup>  
Sesame Oil <sup>K</sup> · Ketjap Manis <sup>F</sup> · Soy Sauce <sup>F</sup> · Roasted Onions · Fried Egg <sup>CG</sup>

€ 5,40

#### Bami Goreng

Egg Noodles · Red Onions · Garlic · Ginger · Chinese Cabbage  
Celery <sup>I</sup> · Sesame Oil <sup>K</sup> · Ketjap Manis <sup>F</sup> · Soy Sauce <sup>F</sup> · Fried Egg <sup>CG</sup>

€ 5,40

#### Big Crispy Spring Roll (per piece)

Chinese Cabbage · Snow Peas · Carrots · Glass Noodles · Mushrooms  
Soy Sauce <sup>F</sup> · Sweet Chili Sauce

€ 5,40

#### Chili sin Carne

Beyond Meat <sup>EH</sup> · Tomato · Red Onions · Celery <sup>I</sup> · Kidney Beans  
Rosemary Potatoes

€ 5,40

#### Vegetable Curry













Eggplant · Red Onions · Pumpkin · Green Apple · Bell Pepper · Tomato  
Broccoli · Yellow Curry Mix <sup>IJH</sup> · Coconut Milk · Rosted Onions · Cress · Rice

€ 5,90

## Buffet Components

### DESSERTS

Surcharge per person

<b>Apple Strudel</b>  <sup>ACGL</sup>	€ 3,00
<b>Chocolate Cake Slice</b>  <sup>ACG</sup>	€ 3,00
<b>No-bake Cheese Cake</b> <sup>AGC</sup> Strawberry Sauce	€ 3,20
<b>Strawberry Cake Slice</b> <sup>ACGH</sup>	€ 3,20
<b>Raspberry Cake Slice</b> <sup>ACG</sup>	€ 3,20
<b>Tiramisu</b> <sup>ACG</sup>	€ 3,40
<b>Tarte Tatin</b>  <sup>ACG</sup>	€ 3,60
<b>Black Forest Cherry Cake in a glass</b> <sup>ACGL</sup>	€ 4,20
<b>Bienenstich Cake in a glass</b>  <sup>ACG</sup>	€ 4,20
<b>Coconut Rice Pudding</b> 	€ 4,20
Cherry Compote	€ 4,20
<b>Fruit Salad with Mint</b> 	€ 4,20
Melon · Pineapple · Apple · Kiwi · Grapes	€ 4,20
<b>Mousse au Chocolat</b>  <sup>GC</sup>	€ 4,20
Caramel Sauce <sup>C</sup> · Berries	€ 4,20
<b>Caramel Trifle</b>  <sup>ACG</sup>	€ 4,20
<b>Baked Alaska</b> 	€ 4,20
Chocolate Ice Cream <sup>CG</sup> · Strawberry Ice Cream <sup>CGH</sup> Vanilla Ice Cream <sup>CG1</sup> · Beaten Egg Whites <sup>C</sup> · Berry Compote <sup>HL</sup>	€ 4,20
<b>Vanilla Yoghurt Cream</b> 	€ 4,50
Mango · Pumpkin Seed Crunch	€ 4,50
<b>Blueberry Lime Cake Slice</b>  <sup>AF</sup>	€ 4,50
<b>Crème Brûlée</b>  <sup>GC</sup>	€ 4,50

### CHEESE

<b>Cheese Cubes</b> Emmentaler Cheese <sup>G</sup> · Gouda Cheese <sup>G</sup> · Grapes · Pretzel <sup>AC</sup>	€ 3,80
<b>Cheese Variation (Dessert)</b> Hard Cheese <sup>G</sup> · Soft Cheese <sup>G</sup> · Blue Cheese <sup>G</sup> · Grapes Roasted Pumpkin Seeds · Salt Cracker <sup>AC</sup> · Fig Mustard <sup>J</sup>	€ 5,70
<b>Cheese Potpourri</b> <sup>GCH</sup> Hard Cheese <sup>G</sup> · Soft Cheese <sup>G</sup> · Blue Cheese <sup>G</sup> · Grapes Kalamata Olives <sup>2</sup> · Pumpkin Seeds · Salt Cracker <sup>AC</sup> · Grissini <sup>AC</sup> Pretzel <sup>A</sup> · Fig Mustard <sup>J</sup>	€ 6,70

## 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 (may contain rennet)  vegan  spicy  Seafood

## Optional Extras

### CHEF FOR THE BUFFET - RECOMMENDED

Depending on the buffet category and the number of guests, we recommend 1 - 2 additional chefs for buffet service

Price per chef for max. 5 hrs.

1 Buffet Chef incl. Travel Expense

€ 360,00



1 Buffet Chef / additional hour

€ 60,00



### COTH NAPKIN (FABRIC)

Surcharge per person · Selection

Depending on the occasion we recommend cloth napkins in addition to our standard tableware (50 x 50 cm).  
(instead of the included anthracite coloured cloth-like napkin)

€ 2,20



**We are happy to help you with the buffet selection and advise you personally.**