



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.

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

BREAKFAST – 09:00 am – 11:00 am

ON THE TABLE

Mixed Breadbasket ^A

Spread

Jam ^H · Butter ^G · Margarine ^G · Honey · Hazelnut Nougat Spread ^{GFEH}

Tray

Cheese ^G · Mixed Cold Cuts ¹²³ · Antipasti
Tomato-Mozzarella ^G · Graved Salmon ^D · Smoked Mackerel ^D

AT THE BUFFET

Pastry

Bread Rolls ^A · Croissants ^A · Sweet Pastry ^A

Healthy Corner

Muesli · Cornflakes · Milk ^G · Fruit Salad · Fruit Yoghurt ^G · Quark ^G
Sesame ^K · Almonds ^H · Walnut ^H · Pumpkin Seeds · Shredded Coconut · Raisins

Warm Components

Mini Nürnberger Sausages ^{H1J123} · Scrambled Egg ^C · Bacon · Grilled Vegetables

LUNCH – 11:30 am – 01:00 pm

MAIN COURSES

Honey Pork Roast ^J

Jus

Poultry Ragout

Champignons · Cream Sauce ^G

Fried Perch Fillet ^D

Dill White Wine Sauce ^{LJG}

Pasta Rustico Triangolo ^A

Portobello Mushrooms · Champignons · Herbal Cream · Cherry Tomatoes

SIDES

Butter Spaetzle ^A

Mixed Vegetables

Rosemary Potatoes

SALAD

Leaf Salad Mix

Exquisite Leaf Salads

Carrots

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

Cucumbers

Sour Cream ^G · Lemon Juice · Dill

Tomatoes

Red Onions · Basil · Vinegar & Rapeseed Oil Marinade ^J

Paprika

Coloured Peppers · Red Onions · Oregano · Vinegar & Rapeseed Oil Marinade ^J

Salad Additions

Pumpkin Seeds · Sunflower Seeds · Wheat Bread Croûton ^{AG}

Dressing

Italian Dressing ^J · Honey-Balsamic Dressing ^{1G}

DESSERTS

Mousse au Chocolat ^{GC}

Caramel Sauce · Berries

Tiramisu ^{ACG}

Amaretto ^{HL}

Small Mixed Cake Slices ^{ACG}

BRUNCH BUFFET per person · 41,50 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  Seafood