

Theme Buffet November-December 2017

Great Advent & Christmas Buffet

Wild herb salad, caramelized goat cheese mousse, pomegranate, toasted seeds,
berry-dressing

Pink-seared sirloin, arugula, saffron mayonnaise

Smoked and cured salmon, dill-mustard espuma, freshly grated horseradish

Salad of turkey breast, romaine lettuce, raisins, spiced tomato, toasted seeds,
cinnamon-orange dressing

Seasonal lettuce selection, seared pumpkin, pickled pumpkin, pumpkin dressing

Marinated kale salad, air-dried sausage links

Cream of chestnut soup, chili oil, pumpernickel crunch

Goose leg, roast duck, braised red cabbage with apples, kale, potato dumplings, orange-
cranberry sauce

Pork tenderloin medaillons, potato-pear gratin, chestnuts & Brussels sprouts, tarragon jus

zander filet, vanilla-cream Savoy cabbage, rosemary potatoes,

wild mushroom ragout, scallions, bell peppers, herb cream, bread dumplings

Roast apple crumble

Stewed plums, Mascarpone-cinnamon cream

Gingerbread mousse, raspberry coulis

International cheese selection, fig mustard, bread and butter

31.50 € p. p.

*Dishes may be substituted according to market availability

Buffet hours 6-10 PM