

STANDING BUFFET *All seasons*

- 1 -

Ham-vegetable aspic "Czech style"
Pork leg-aspic on asparagus-bean salad with vinaigrette
Cream cheese-cress-mousse on marinated cherry tomatoes and crispy brown bread
Pasta-salad with sea food
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Braised paprika-chicken leg and butter-spätzle
Pasta with cabbage and black pepper
Roasted hake on fresh vegetable and herb-rice
Viennese escalope of pork with potato-salad
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Apple-bread pudding with vanilla sauce
Coconut-Crème Brûlée
Chocolate mousse with wild berry-Balsamico ragout
Cardinal cake

Euro 25,50 per person

- 2 -

Matjes terrine "A la bonne femme"
Mushroom aspic with leaf salads
Turkey galantine with pistachios on carrot-orange salad
Beef salad with beans
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Pork fillet medallions on creamy vegetable with tender wheat
Vegetable-curry with basmati-rice
Glazed tilapia on ratatouille and sage-gnocchi
Baked turkey medallions with pumpkin seed on paprika-potatoes
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Plum fritters with vanilla sabayon
Campari-orange cream
Banana-yoghurt terrine
Brownie

Euro 27,90 per person

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- 3 -

Seafood and salmon in saffron aspic with lime-fennel sauce
Spanish Serano ham with artichoke-vegetable salad
Roast beef and roast beef-rolls stuffed with gervais
Two kinds of parsley mousse on pumpernickel
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Beef rump medallions with potato-gratin
Paella with butter fish and shrimps
Zucchini filled with vegetable and bulgur on tomato-olive ragout
Stuffed sweet corn chicken breast with spinach tagliatelle and fresh vegetable
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Semolina dumplings with butter-breadcrumbs and seasonal fruit ragout
Poppy seed-mousse with cassis-figs
Peanut-nougat mousse with pineapple-ragout
Esterhazy cake

Euro 35,80 per person

- 4 -

Blue cheese mousse coated in pumpernickel with apple-ginger chutney
Lobster in aspic with saffron-fennel salad
Goose liver tureen with Port wine apples
Jacket potatoes filled with sour cream and Keta caviar
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Ragout of calf's sweetbreads with mushrooms and basmati rice
Scallops roasted on lemon grass with mango couscous
Breast of quail roasted in herbs on balsamic lentils and filled zucchini
Sprouts and tofu in pastry bag with soy-chili dip
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White mocha mousse with marinated figs
Nougat-mango Slices
Chestnut-Cointreau mousse with pomegranate salad
Crème Brûlée of the Tonka bean with mango-papaya chutney

Euro 46,00 per person