

BUFFET PROPOSAL

May 2024

STARTER FOR APERITIF

Warm puff pastry with <small>A, C, G, L</small> ham-, mountain cheese- or vegetable filling	€4,00
Spread variation with pastry <small>A, C, G, L, M, N</small>	€4,00

COLD STARTERS

Airdried ham with Grana and capers <small>G</small>	
Spinach-salmon-rolls <small>A, C, D, G, L</small>	
Asparagus in raw ham <small>L</small>	
Mozzarella-tomato-sticks homemade rocket Pesto <small>G, L</small>	
Pastry <small>A, N</small>	€ 7,00

MAIN COURSES

Crispy oven roast <small>L</small>	
Pork schnitzel and chicken schnitzel <small>A, C, G, L</small>	
Asparagus Cordon Bleu <small>A, C, G, L</small>	
Zander pepper-tomato Potpourri <small>D, L</small>	
Asparaguslasagne <small>A, C, G, L</small>	
Couscous vegetable-tomato Potpourri <small>A, L</small>	
<u>Side dishes:</u>	
Salad buffet bread dumplings cabbage Parsley-potatoes mangel-potatoes <small>A, C, G, L</small>	€19,00

DESSERT

Curd cheese dumplings Cinnamon-sugar crumbs Strawberry ragout <small>A, C, G</small>	
Homemade cream cake <small>A, C, G</small>	
Petit Four <small>A, C, G</small>	€ 5,00

CHEESE BOARD

Selection of matured cheeses with pastrie <small>G, A, N</small>	€ 5,00
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COMBINATIONS

▪ Starters & Main courses	€ 24,00
▪ Entire Buffet proposal	€ 36,00
▪ Place setting	€ 2,00
▪ Plate money (for dishes brought along)	€ 2,00

CHRIST