

BUFFET PROPOSAL

November 2023

STARTERS FOR APERITIF

Warm puff pastry with Ham-, mountain cheese- or vegetable filling A, C, G	€4,00
Various spreads with pastry A, C, G, M	€4,00

COLD STARTERS

Airdried ham grana capers G	
Variations of marinated vegetables L	
Salmon-rolls cream cheese D, G, L	
Goose liver parfait wild berry ragout A, G, L	
Pastry A, N	€7,00

MAIN COURSES

Crispy oven roast A, C, L	
Pork schnitzel or chicken schnitzel A, C, G, L	
Venison ragout A, G, L, O	
Fried salmon-trout fillet A, D	
Pumpkin risotto L, H	
Fried mushrooms A, C, G, L	
Martini-geese red cabbage potato dumplings A, C, G, L	+€8,00
<u>Sides:</u> Salad, bread dumplings, Sauerkraut, parsley potatoes, pumpkin seed croquettes	€18,00

DESSERT

Apple- or curd cheese strudel vanilla sauce A, C, G	
Homemade cream cake A, C, G	
Crepe homemade apricot jam A, C, G	
Petit Four A, C, G	€5,00

CHEESE

Selection of matured cheeses with pastries A, G, N	€5,00
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COMBINATIONS

▪ Starters and Main Courses	€23,00
▪ Entire Buffet proposal	€35,00
▪ Place setting	€2,00
▪ Plate money (for brought along food)	€2,00

Prices incl. tax and per person

CHRIST