



# Create your own menu

## Salads / Starter

Variety of antipasti with roast courgettes, aubergines, peppers, cherry tomatoes and Serrano ham with melon **EUR 12,50**

Seasonal green salad with maple-syrup-dressing with three roasted giant prawns and Guacamole dip **EUR 12,50**

Slices of finest smoked salmon with a small salad bouquet and cob-dressing **EUR 12,50**

Carpaccio of beef fillet with fresh herbs, thin slices of parmesan and a salad bouquet with balsamic-vinegar **EUR 13,50**

## Soups

Frankfurt herb-foam-soup with garlic croutons **EUR 7,50**

Clear chicken broth with vegetables and little dumplings **EUR 8,00**

Lobster-cream soup with whipped cream and Armagnac **EUR 8,50**

## Main courses

Roasted salmon fillet with olive-butter crust, on a creamy sauce of Riesling-wine with tagliatelle pasta and a composition of courgettes-carrots **EUR 21,50**

Pike-perch fillets from the pan and crayfish in Noilly Prat-Foam and juicy vegetable-risotto **EUR 21,50**

Pork fillet au gratin „Italian“ with stewed tomatoes, onions, sage and mozzarella on potato dumpling **EUR 21,50**

Medaillons of vitularhip with sage and Parma ham on creamy marsala sauce and roasted gnocchi **EUR 21,50**



**Desserts**

Crème caramel with fresh exotic fruits **EUR 9,50**

Panna Cotta with fruit-sauce and chocolate spikes **EUR 9,50**

Small variety of cheese, selected raw milk cheese,  
served with nuts, grapes & a selection of bread **EUR 10,50**



# BUFFETS

## „Hessian“ buffet

### Starter

Smoked ham with sour vegetables  
Smoked trout and pike terrine with cream-horseradish  
Herring fillet in mild cream dip with onions and apples  
Herb salad with crispy fried bacon  
Creamy leek salad with dill cream  
Hessian potato-salad  
Colorful garden salad with various dressings

### Soup

Traditional Frankfurt herb-foam-soup

### Main courses

Crispy beer roasts with green sauce and roasted potatoes  
Veal stew with pepper and homemade "Spätzle"  
Roasted pikeperch fillet with lemon butter and stewed Savoy

### Cheese

„Handkäse mit Musik“ - traditional marinated Hessian cheese  
and farm bread

### Desserts

Applewine-creame on fruit sauce  
Curd cheese-Strudel with cherries  
Woodberrycompote with cream  
"Frankfurter Kranz"

**€ 38,00 per Person**  
**from 30 Persons**

### Wine Suggestions:

Eschendorfer Lump, Silvaner Qualitätswein, dry, Weingut Paul  
Sauer  
Dornfelder, Q.b.A. dry, Weingut W. Lergenmüller



## **Mediterranean buffet**

### **Starter**

Variety of antipasti with garlic and choice of filled olives  
Serrano ham with melon  
Yellow spaghetti with Frutti de mare in thyme-dressing  
Thinly sliced veal with tuna-sauce, capers and anchovies  
Slices of Mozzarella cheese and fruity cherry tomatoes  
with fresh basil and red onions in flavorsome balsamic  
dressing  
Choice of salads with different dressings, sprouts and nuts

### **Soup**

Garlic-cream-soup with roasted white bread

### **Main courses**

Braised leg of lamb with sherry-almond-sauce and garlic-  
potatoes  
Saltimbocca of veal with Marsala wine-sauce, courgettes and  
peppers  
Poached Medaillons of salmon in mild herbs-vegetable-sauce and  
rice

### **Cheese**

Selection of Italian and Spanish cheese

### **Desserts**

Tiramisu (coffee flavoured mascarpone dessert)  
Panna Cotta of passion fruits  
Chocolate mousse flavored with Vanilla and Grappa  
Fresh fruit basket with seasonal fruits

**€ 43,50 per Person  
from 30 Persons**

Wine Suggestions:

Pinot Grigio, Palmadina  
Montepulciano d'Abruzzo, Terre Cortesi



## **South African buffet**

### **Starter**

Beetroot salad  
Sweet-potato salad with coriander and saffron  
Banana-lentil salad  
Dip of aubergines and humus with flat bread  
Cucumber salad with chili  
Smoked fish on avocado  
Carpaccio of springbok

### **Soup**

Sweet-potato soup with fried banana

### **Main courses**

Fish pan with prawns, spinach and coconut milk  
Yellow rice with raisins  
Fillets of tilapia in curcuma-peanut coat  
„Chakalaka“ (Southafrican vegetable pan)  
Ostrich steak with „Smoky Pepper Glaze“  
Poulard fruit-curry  
Sweet potato cakes

### **Desserts**

Cap brandy-pudding  
Cut exotic fruits with coconut  
South African Milk Tart  
Baked bananas with brown sugar and cinnamon

**€ 44,50 per Person**  
**from 30 Persons**

### **Wine Suggestions:**

Blaauwklippen White Landau, Western Cape South Africa  
Blaauwklippen Merlot, Stellenbosch