

BUFFET MENU 2025

COLD BUFFET

Goat's cheese salad with marinated beetroot, raspberry vinaigrette
and walnuts
Cured salmon with cucumber strands and horseradish mayonnaise
on a green salad
Grilled beef with chimichurri sauce

HOT BUFFET

Flounder fillet in rhubarb-sparkling wine sauce
Pork tenderloin in soy-ginger marinade
Slow-cooked beef cheek in red wine-thyme sauce

SIDES

Spiced sauce
Oven-baked potatoes
Pearl couscous with peas and corn

DESSERT

Pavlova with whipped cream and berries
Passion fruit-white chocolate cheesecake

Ciabatta
Butter

Coffee, tea, water

40 €

Buffet menu is available for a minimum of 20 guests and the
pre-order time is at least 5 working days.
Please inform us of any dietary requirements or allergies when placing your order,
so we can provide the most personalized and flexible solution.