

BUFFET MENU 2026

COLD BUFFET

Goat cheese salad with raspberry vinaigrette and pecans

Grilled Äntu Manor chicken on green salad with melon,
parsley mayonnaise and vinaigrette

Tuna tartare with harissa sauce, pickled onion and watermelon
Chicken liver pâté with onion jam and rye crisps

HOT BUFFET

Perch fillet in leek–white wine sauce

Slow-cooked lamb neck in rosemary–red wine sauce
Rabbit in spiced sauce

SIDES

Vegetables

Herb potatoes

Arugula risotto

DESSERT

Crème brûlée with berry gel and fresh berries

Layered chocolate cake with cherry sauce

Ciabatta

Butter

Coffee, tea, water

55 €

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.