

BUFFET MENU 2026

COLD BUFFET

Tuna tartare with harissa sauce, pickled onion and watermelon
Beef tartare with black smoked mustard seed mayonnaise and brioche
Beet carpaccio with arugula and cedar pine nuts

SALADS

Nopri Farm fried cheese on green salad with sun-dried tomatoes and cedar pine nuts
Shrimp salad with cucumber threads and wasabi-teriyaki mayonnaise
Serrano ham salad with melon, Parmesan and orange vinaigrette

HOT BUFFET

Oven-baked pike-perch fillet in tarragon-white wine sauce
Slow-cooked pork neck
Duck confit in red wine-black plum sauce

SIDES

Vegetables
Arugula risotto
Pearl couscous with mushrooms
Oven baked potatoes

DESSERT

Mango-white chocolate cheesecake
Crème brûlée with berry gel and fresh berries
Handmade truffles
Fresh fruit

*Ciabatta
Butter*

Coffee, tea, water

65 €

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.