

BUFFET MENU 2026

COLD BUFFET

Meat selection: Beef tartare, chicken liver pâté, roast beef, smoked quail, cured duck, horseradish foam, parsley mayonnaise

Fish selection: Pike-perch tartare, shrimp in chili-garlic sauce, smoked eel foam, salmon tataki, salted whitefish, trout roe, dill mayonnaise
Rye crisps, sesame crisps, brioche, grissini
Salted cucumber, pickled onion, pickled beetroot, olives

SALADS

Goat cheese salad with raspberry vinaigrette and pecans
Tuna with watermelon, harissa sauce and pickled onion on green salad
Smoked duck with figs, parsley mayonnaise and orange vinaigrette on green salad

HOT BUFFET

Perch fillet in leek-white wine sauce
Roasted pork tenderloin
Slow-cooked lamb neck in red wine, rosemary-thyme sauce

SIDES

Caramelized onion sauce
Vegetables
Arugula risotto
Oven baked potatoes

DESSERT

Layered chocolate cake with cherry sauce
Pavlova with cream cheese and fresh berries
Handmade truffles
Fresh fruit

Ciabatta
Butter

Coffee, tea, water

80 €

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.