

BANQUET MENU

Offer valid for groups of 20 or more

Option I
(30.00€ / per person)

Appetizers & Salads

Mini potato pancakes with herring fillet
and cottage cheese & herb cream

Assorted meat and cheese platter

Green leaf salad with grilled zucchini,
apple slices, and dried cranberries

Classic Caesar salad with chicken fillet
and Parmesan cheese

Whipped goat cheese and beetroot salad
with crispy rye bread, fresh sprouts, and
pumpkin seed oil

Main Courses

Chicken fillet with oven-roasted carrots,
whipped parsnip purée, Pak Choi
cabbage, and cherry sauce

Tender and juicy pork belly with
herb-roasted potatoes, asparagus,
carrot cream, and broth sauce

Mini Desserts

Carrot cake with cream
cheese frosting and
crushed walnuts

*Coffee, tea, water and bread basket
are included in the price*



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Option II
(40.00€ / per person)

Appetizers & Salads

Waldorf salad with thinly sliced pear
and blue cheese

Octopus and soft-shell crab tempura with lettuce,
mango, avocado, quail egg, and Sambal sauce

Pork fillet medallions with mustard-herb sauce

Shredded duck confit with blanched
baby carrots and fresh berries

Zander fillet in herb marinade
with seasonal root vegetables

Thinly sliced salmon fillet with pickled cucumbers

Homemade hummus with vegetables,
grilled pita bread, and pumpkin seed oil

Main Courses

2 main courses of your choice

Veal cheeks braised in red wine with oven-roasted
potatoes, herbs, baby corn, and broth sauce

or

Catfish fillet with long-grain basmati rice, green
peas, baby carrots, and lemon-dill sauce

or

Chicken fillet with oven-roasted potatoes, carrots,
whipped parsnip purée, Pak Choi cabbage,
and cherry sauce

Mini Desserts

Black forest cherry cake
with whipped cream

Raspberry cheesecake

Coffee, tea, water and bread basket are included in the price



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Option III
(45.00€ / per person)

Appetizers & Salads

Thinly sliced salmon fillet with lightly salted cucumbers and fresh radishes

Tiger prawns in sweet chili and cilantro marinade

Roast beef with arugula, shimeji mushrooms, Parmesan cheese, and cherry gel

Dry-cured Catalan ham with Cantaloupe melon

Buffalo mozzarella and green leaf salad with fresh strawberries

Classic Caesar salad with tiger prawns

Lightly smoked eggplant salad with iceberg lettuce, avocado, radishes, buckwheat, pistachios, and grapefruit dressing

Main Courses

2 main courses of your choice

Black cod fillet with carrot cream, mushrooms, chickpeas, and Café de Paris sauce

or

Roasted duck breast with carrot cream, shimeji mushrooms, chickpeas, and truffle sauce

or

Pork fillet with carrot cream, roasted baby potatoes, sun-dried tomatoes, and red wine sauce

Mini Desserts

Vanilla cheesecake with fresh berries

Raspberry whipped cream cake with chocolate sponge

Coffee, tea, water and bread basket are included in the price



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Option IV
(55.00€ / per person)

Appetizers & Salads

Smoked salmon and green leaf salad with tomatoes, lightly marinated cucumbers, and citrus dressing

Burrata cheese, green leaf, and arugula salad with fresh strawberries

Grilled chicken and green leaf salad with fresh cucumbers, figs, almonds, and balsamic-honey dressing

Fish assortment – lightly salted salmon fillet, mussels, calamari rings, tiger prawns, anchovies, and olives

Thinly sliced lightly seared tuna with fresh spinach leaves, capers, and passion fruit dressing

Slow-cooked octopus with blanched asparagus, orange fillets, and hollandaise sauce

Venison tartare with roasted beetroot, marinated egg yolk, and truffle powder

Thinly sliced lamb shank with asparagus, quail egg, and caramelized onions

Portobello mushroom and duck confit with cucumber tartare and Camembert cheese

Antipasti – green and black olives, artichokes, sun-dried tomatoes, Cipolline pearl onions, and cornichons

Main Courses

2 main courses of your choice

Halibut fillet with roasted celery root, tomato salsa, and capers

or

Roasted duck breast with carrot cream, shimeji mushrooms, chickpeas, and truffle sauce

or

Beef fillet steak with smoked potatoes, asparagus, eggplant cream, and truffle sauce

Mini Desserts

Chocolate cake with brownie chunks and cherries

White chocolate cheesecake with fresh berries

Coffee, tea, water and bread basket are included in the price

