

Rich winter buffet

DRINKS

Welcome drink: Mulled wine or sparkling wine 12cl 6€
Vouvray Les Perruches Demi Sec (FR) 12cl 8€ / 75cl 30€
Paul Buisse Chinon 2023 (FR) 12cl 8€ / 75cl 30€

SNACK SELECTION

Mini bites with duck pate and red onion jam
Smoked salmon mousse, roe and herbs
Pulled pork croquette with spicy sauce
Beet pesto, goat cheese, walnut

COLD SELECTION

Vegetarian potato salad
Salad with saffron-cinnamon chicken and mustard sauce
Salad with pumpkin, kale, mandarin, pumpkin seeds, cranberries and maple syrup sauce
Cranberry-infused salmon
Wine-infused herring, sour cream, onions and black bread
White fish in batter with remoulade sauce
Roast beef with red onion jam and pickled mushrooms
Pork tongue with smoky cottage cheese
Traditional ham roll with cheese and garlic
Christmas sausage with horseradish cream
Pickled cucumber, pickled pumpkin, sauerkraut salad
Bread selection, farm butter, hummus, herbed cottage cheese

MAINS

Roasted duck, orange sauce
Oven-baked salmon fillet with blackcurrant glaze
Crispy mustard pork roast
Winter root vegetables
Hoppy Christmas cabbage
Oven-roasted potatoes
Roasted vegetables

DESSERT

Cheesecake with cherry sauce
Gingerbread
Coffee, tea, water

65€ / guest

The menu is available from 01.12.-31.01.26. We offer menus for groups of 25 people or more. Order must be made at least 5 business days in advance. Changes and cancellations are possible no later than 2 business days before the order date.

