

Date: **time:**

Place:

Amount of people:

Contact person:

Appetizers:

Meat platter/ roasted turkey fillet, prosciutto, chorizo, roasted pork, roast beef

Fish platter/ smoked catfish, marinated tiger prawns, lightly salted salmon, baby squid fried in sweet chili sauce, mussels

Appetizer platter/ garlic toasts, spring rolls, chorizo, prosciutto, duck terrine, pickled vegetables, pickled kalamata olives, cheddar biscuits

Salads:

Roasted eggplant with lettuce, goat cheese, sesame sauce, and roasted cherry tomatoes

Turkey fillet salad with potatoes, apples, and yoghurt dressing

Prawn Caesar salad

Main courses (choose 3 main courses):

Oven-baked halibut fillet with green pea puree, roasted vegetables and grapefruit-butter sauce

or

Chicken breast with green pea puree, roasted vegetables, broth sauce and parmesan

or

Slightly smoked pork roast with potato-truffle puree, mushrooms, and red wine-sweet cream sauce

or

Braised beef cheeks with mashed potatoes, pickled onions, and red wine sauce

or

Mushroom risotto with asparagus, portobello, errenge, hard cheese, grilled tomato

or

Stuffed sweet potato with caramelized tofu and vegetables

The price per person – EUR 34.00

Desserts for banquets can be selected from the current menu (EUR 6.00 per serving)

For on-site banquets in the restaurant – an additional 10% service fee applies

Fruit drink: EUR 4.50/ litre, lemon water with mint: EUR 4.50/ 1.5 litres, coffee: EUR 2.00, tea: EUR 2.50

For children – adults usually choose from the current children's menu

After 23.00 p.m. – additional service fee 20.00 EUR/ hour applies

After 23.00 p.m. additional music playback etc. is not allowed; the use of confetti and pyrotechnics is also not allowed

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RENTAL OF A SEPARATE BANQUET HALL EUR 150,-