

When:

Where:

How many people:

Contact person:

Starting with 10 people

## **Appetizers-**

Avocado tartare with pine nut salsa, basil pesto sauce in a puff pastry basket

Lightly salted salmon fillet with marinated pearl onions, horseradish cream cheese on a 5-grain flatbread

Peppered sprat fillet with herb cream, beetroot marinated onions on rye toast

Roast beef with lingonberry-onion chutney on a cheddar cheese biscuit

Grilled chicken fillet with egg gel, parmesan cheese, capers, Caesar dressing on a wheat baguette

## **Meat platter-**

(grilled turkey fillet, prosciutto, chorizo, pork roast, beef roast beef, Kalamata olives, pickles)

## **Fish platter-**

(smoked salmon fillet, trout roe, marinated tiger prawns, lightly salted salmon, fried squid in sweet chili glaze, seaweed in sesame oil)

## **Salad-**

### **“Buche” goat cheese salad-**

with fried beets in rosemary oil, salted pumpkin seeds, cranberries in sugar glaze and basil pesto sauce

### **Grilled turkey fillet salad-**

with potatoes, apples and yoghurt sauce

### **Caesar salad with prawns or chicken fillet**

### **Offer price per person 22.00 EUR**

For banquets on site in the restaurant – additional 10% service charge

For children, adults usually choose according to the current children's menu.

After 23.00 – additional service charge 20.00 EUR/hour.

After 23:00 additional sound is not allowed, nor is the use of confetti and pyrotechnics allowed.

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SEPARATE BANQUET HALL RENTAL 150,- EURO