

Date:
Place:
Amount of people:
Contact person:
Starting from 10 people

Cold buffet:

Fish Platter

Smoked salmon fillet, trout caviar, marinated tiger prawns, lightly cured salmon, squid in a sweet chili glaze, seaweed marinated in sesame oil

Meat Platter

Grilled turkey fillet, prosciutto, chorizo, roasted pork, beef roast beef, Kalamata olives, assorted pickled vegetables

Artisan Cheese Platter

Selection of fine cheeses served with caramelized nuts, fig marmalade, and Cheddar cheese cracker

Salads:

“Buche” Goat Cheese Salad

Roasted beetroot in rosemary-infused oil, salted pumpkin seeds, sugar-glazed cranberries, basil pesto dressing

Grilled Turkey Fillet Salad

With potatoes, apples, and a delicate yogurt dressing

Caesar Salad

With shrimp or chicken fillet

Main courses (choose 3 main courses):

Greenland halibut fillet baked in the oven with pine nut-herb salsa, romaine puree, red quinoa, broccoli and fish-white wine sauce

or

Chicken breast with mashed potatoes, roasted vegetables and parmesan broth sauce

or

Roasted pork with mashed potatoes, roasted mushrooms and roast sauce

or

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

or

Potato-spinach dumplings with mushroom salsa, truffle-sweet cream sauce and parmesan cheese

Banquet offer price per person 34.00 EUR

We offer to choose desserts for banquets from the current menu (6.00 EUR per portion)

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

Morse: 4.50 EUR / liter, lemon water with mint – 4.50 EUR / 1.5 liters, coffee -2.50 EUR, tea - 2.50 EUR

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

After 23.00 – additional service fee 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