



BUFFET STALL €52 per person

Green salad with berries and raspberry vinaigrette (Veg, G)

House Caesar salad & roast broccoli (L)

Melon & feta (L, G)

Potato and harissa salad (M, G)

Pickled vegetables & goat cheese cream (L, G)

Roast beef in hoisin marinade and sriracha cream (M, G)

House bread and spread (L)

Roasted salmon & hollandaise sauce, batatas bravas and root vegetables with herbs and honey

(L, G)

OR

Smoked pork neck & thyme jus', batatas bravas and roasted vegetables (M, G)

(available separately on a plate as a vegetarian option: marinated pulled vegetables, batatas bravas, roasted vegetables and garlic cream) (Veg, G)

Chocolate pasty (L) and coffee or tea

The same main course is selected for the whole group. Special diets are taken into account.



BUFFET MAESTRO €67 per person

Green salad with berries and raspberry vinaigrette (Veg, G)

House Waldorf salad (M, G)

Melon & Parma ham (M, G)

Asparagus marinated with herbs and hollandaise sauce (L, G)

Crab skagen (L)

Roasted cauliflower & harissa with garlic cream (M, G)

House bread and spread (L)

Salmon & lobster jus', potato rösti and roasted vegetables (L, G)

OR

Marbled beef sirloin & thyme jus', potato rösti and roasted vegetables (M, G)

(available separately on a plate as a vegetarian option: crispy tofu, potato rösti, roasted vegetables and pistou sauce) (Veg, G)

Lime and cheese pastry (VL) and coffee or tea

The same main course is selected for the whole group. Special diets are taken into account.