



BUFFET SUGGESTIONS EVENTS 2019



COVER CHARGES:

Basic cover (Bread & Butter): € 2.50 per person

Fixed cover (Bread, Butter, Amuse Gueule): € 4.10 per Person

Subject to change!



BUFFET „TYROL“

Starters

Succulent Roast beef on salad of potatoes and herbs
with horseradish mayonnaise

„Tyrolean Marende“

(Bacon platter/ Tyrolean grey cheese / mountain cheese / Farmer's butter / pickled vegetables)

Soups

Cream of potato soup with bacon croutons and crème fraîche

Main dishes

Roast pork in cumin jus with Sauerkraut and bread dumplings

Fillet of trout „Müllerin Style“ from Leutasch with parsley potatoes and mixed vegetables

Tyrolean macaroni cheese with crispy onions

Desserts

Homemade apple strudel with whipped cream and vanilla sauce

Crème-Brûlée with arolla pine, aside stewed raspberries

€ 46,00 per person



ENERGY BUFFET

Starters

Crispy leaf salad with figs and caramelized walnuts

Vegetable-almond quiche with sour cream, chives and Tyrolean bacon

Soups

Cconsommé of beef or vegetable
with a choice of cheese dumpling, semolina dumpling or pancake slices

Main dishes

Pork fillet wrapped in bacon with mashed potatoes and glazed carrots

Roasted char fillet with beetroot puree und steamed baby leeks

Cabbage roulade on ratatouille and polenta dumplings

Desserts

Chocolate fountain with a rich fruit buffet and hazelnut brownies

€ 48,00 per person



CHEF'S BUFFET

Starters

Beef carpaccio with Parmesan shavings, Mushroom leaves and Cipriani dressing

Smoked trout tatar on fried grated potatoes with almonds, sour cream and cucumber

Grilled zucchini filled with tomatoes and couscous, aside lettuce leaves

Soup

Cream of Spinach soup with smoked ham grissini

Main dishes

Veal medallions with pepper sauce, dauphinoise potatoes and broccoli with almonds

Grilled salmon fillet with a sauce choron on a bed of tomato rice and peppers

Roasted polenta with herbs, courgettes, saffron vegetables and braised onions

Desserts

Two kinds of chocolate mousse with stewed pears and lavender

Banana Panna Cotta with peanut caramel and chocolate sauce

€ 54,00 per person