

BUFFET MENU

Luxurious Christmas selection

69 € / PERSON

Min. group size: 35

Please provide allergy information and any special requests at least 24 hours before the catering event. Feel free to inquire with our waitstaff about allergen details. The minimum group size is 35 people. The price is inclusive of VAT and the menu is valid from November 1, 2023, to January 14, 2024. Menus must be pre-ordered with a minimum of seven days' notice.



HORS D'OEUVRES AND WELCOME DRINK

Tuna mousse with olives in a pastry basket
Tomato & roasted sweet pepper mini-sandwich
Grape & cheddar cheese bites
Glass of Prosecco or alcohol-free welcome drink

STARTERS

Smoked salmon terrine with flying fish roe
Gravlax with blackcurrants
Sea bass ceviche with mussels
Red onion & fennel salad with blackcurrant & ginger dressing
Lava-grilled chicken skewers
Mövenpick's steak tartare with spicy sauce
Pork fillet slices with brandied plums
Baked champignons with garlic and dill
Sweet pepper meze with burrata and croutons
Cheese-stuffed pepperoni with Italian olives
Festive potato salad with smoked chicken
Beetroot salad with goat's cheese cream and pomegranate seeds
Freshly baked ciabatta, baguette and black bread with butter

MAINS

Halibut with chimichurri, fennel and peas
Turkey roulade with raisin & ginger stuffing and mulled-wine gravy
Lamb confit with smoky BBQ sauce
Creamy potatoes au gratin with cheese and balsamic cream
Seared tom-kha cabbage with pine nuts
Roasted vegetables in ginger & Jerusalem artichoke sauce

DESSERTS

Chocolate brownie and strawberry cake
Apple donuts and rum & truffle cake
Cherry compote and cheese curd mousse
Fresh fruit (diced)
Cheese board: Gorgonzola, Morbier and Soignon with spicy apple jam
Crispbread and crackers
Tea/coffee, cocoa and water

