

New Year's Eve menu

Salad bar

Crispy salad mix with lingonberries and sesame seeds GF, LF, V

Caprese salad with pesto and basil GF

German potato salad GF

King prawn salad with arugula, Parmesan and cherry tomatoes GF

Assorted olives GF, LF, V, VG

Assorted nuts GF, LF, V, VG

Salted pickles, honey, sour cream GF

Balsamic vinegar pearls GF, LF, V, VG

Mini peppers stuffed with cream cheese GF

Fish and meat selection

Blue mussels with chili, garlic, parsley and white wine GF, LF

Serrano ham and cantaloupe melon GF, LF

Salmon tartare with capers, cream cheese, olives, lemon and olive oil GF

Hot-smoked salmon, dill mayonnaise GF, LF

Dry-cured beef tenderloin with red onion jam and Kolotsi Farm cheese GF

Smoked pork tongue tartare on crusty bread

Breaded king prawns, chili mayonnaise LF

Hot buffet

Halibut fillet, saffron-butter sauce GF

Baby potatoes with dill butter GF

Roasted duck breast, cherry-glögg sauce GF, LF

Grilled beef flank steak, chimichurri sauce GF, LF

Braised red cabbage GF, LF, V, VG

Honey and rosemary carrots GF, LF, VG

Beetroot risotto with goat cheese GF, LF

Potato gratin GF

Dessert

Selection of mini cakes

Handmade truffles

Basil panna cotta with peppered strawberries GF

Chocolate lava cake GF

Mini pavlova with fresh berries GF

Fruit salad with citrus syrup GF, LF, V

Cheese selection with grapes, breadsticks and apricot-chili jam

Bread selection

Wheat bread, croissant, dark rye bread, ciabatta, panini

Greek yogurt spread, herb butter, balsamic vinegar, infused oil, olive oil

GF gluten-free · LF lactose-free · V vegetarian · VG vegan
Please ask our team about allergens.

ROOF
RESTAURANT