

# BUFFET PROPOSAL

July 2024

## STARTER FOR APERITIF

Warm puff pastry with <small>A, C, G, L</small> ham-mountain cheese- or vegetable filling	€4,00
Spread variation with pastry <small>A, C, G, L, M, N</small>	€4,00

## COLD STARTERS

Airdried ham with Grana and capers <small>G</small>	
Spinach-salmon-rolls <small>A, C, D, G, L</small>	
Chanterelle aspic <small>L</small>	
Mozzarella-tomato-sticks   homemade rocket Pesto <small>G, L</small>	
Pastry <small>A, N</small>	€ 7,00

## MAIN COURSES

Crispy oven roast <small>L</small>	
Pork schnitzel and chicken schnitzel <small>A, C, G, L</small>	
Chicken ragout in muskateller sauce <small>A, G, L, O</small>	
Salmon trout filet <small>D, L</small>	
Chanterelles à la crème <small>A, G, L</small>	
<u>Side dishes:</u>	
Salad buffet   bread dumplings   cabbage Parsley-potatoes   rice <small>A, C, G, L</small>	€19,00

## DESSERT

Seasonal cake <small>A, C, G</small>	
Studel variation <small>A, C, G</small>	
Petit Four <small>A, C, G</small>	€ 6,00

## CHEESE BOARD

Selection of matured cheeses with pastrie <small>G, A, N</small>	€ 6,00
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## COMBINATIONS

▪ Starters & Main courses	€ 24,00
▪ Entire Buffet proposal	€ 38,00
▪ Place setting	€ 2,00
▪ Plate money (for dishes brought along)	€ 2,00

# CHRIST