

BUFFET AURORA

APPETIZER

- various breads and rolls [vegan]
- olive juice [vegan], whipped sour cream butter, chickpea cream [vegan]
- salad of pickled vegetables with basil, pine nuts and black pepper [vegan]
- falafel, humus and sumach [vegan]
- lettuce hearts with truffle-ponzu-vinaigrette, sesame and yuzu [vegan]
- different filled mini-quiches white tiger prawn in tempura coating with kimchi marinade, spring onion, garlic and ginger
- marinated corn chicken skewer with siracha mayonnaise and peanut

MAIN COURSE

- breast of local corn chicken with mushrooms, herbs and fried almond
- fish of the day with horseradish, beurre blanc, sauerkraut and chives
- roasted triplet potato with shallot, marjoram and maldon sea salt [vegan]
- Pulled Pork by PLANTED with red onion, green jalapeno, corn and chimichurri [vegan]

DESSERT

- strawberry-tiramisu
- fine pastries and chocolates from our patisserie
- various raw cakes [vegan]

75 € per person [incl. 19% Mwst.]

BUFFET HELIOS

APPETIZER

- various breads and rolls [vegan]
- olive juice [vegan], whipped sour cream butter, chickpea cream [vegan]
- salad of pickled vegetables with basil, pine nuts and black pepper [vegan]
- roasted tomato ciabatta with green olive, dried tomato and fried rosemary [vegan]
- radish salad with mayonnaise, mustard seed, spring onion and egg [vegetarian]
- burratini with herb pesto, pine nuts and crunchy bacon
- braised saddle of veal with tuna, capers and red onion
- white tiger shrimp in potato coating with garlic mayonnaise and marinated parsley
- smoked fish of the season with char caviar, cream, horseradish and lemon

MAIN COURSE

- braised leg of local corn chicken with lemon grass, ginger and peanut
- veal ragout with cream, paprika, gherkin and mustard seed
- seafood with dried tomato, green asparagus, salt lemon and olive oil
- vegetable curry with coconut, chickpea, lime and fried tofu [vegan]
- basmati rice with lime leaves, cardamom and sushi-vinegar [vegan]
- spaetzle noodles with baby spinach, fermented pepper, soy and yeast flakes [vegan]

DESSERT

- original beans chocolate mousse with vanilla and raspberry
- fine pastries and chocolates from our patisserie
- various raw cakes [vegan]
- swiss raw milk cheese by JUMI

85 € per person [incl. 19% Mwst.]

BUFFET SOLAR

APPETIZER

- various breads and rolls [vegan]
- olive juice [vegan], local butter, chickpea cream [vegan]
- salad of pickled vegetables with basil, pine nuts and black pepper [vegan]
- chinese cabbage with kimchi, smoked tofu, ginger, spring onion and macadamia nut [vegan]
- marinated beetroot with avocado, garlic, sesame and coriander [vegan]
- fried vegetable wan tan with miso-mayonnaise, togarashi and lime [vegetarian]
- argentinian red shrimp with piri piri
- ceviche of label rouge salmon with char caviar, grapefruit, turnip cabbage, wood sorrel and rapeseed
- roasted quail breast with parsley salad and garlic mayonnaise
- tartare of black angus beef with tomato, parmesan cheese, chives and pine nuts

SOUP

- cream soup of carrot with sot l'y laisse, coconut and beech mushroom

MAIN COURSE

- braised shoulder of beef with pearl onion, bacon and gherkin
- roasted fish of day with braised cucumber, creme fraiche, mustard and dill
- spaetzle noodles with melted onion, fermented pepper and thyme [vegetarian]
- roasted triplet potato with vadouvan, chives and hemp seed [vegan]
- fricassee of vegan chicken by PLANTED with soy cream, black truffle, green asparagus and mushroom [vegan]

DESSERT

- apricot dumplings with crumble and tonka bean
- fine pastries and chocolates from our patisserie
- various raw cakes [vegan]
- swiss raw milk cheese by JUMI

99 € per person [incl. 19% Mwst.]

BUFFET DELUXE

APPETIZER

- various breads and rolls [vegan]
- different types of butter, tomato dip [vegan]
- fried eggplant with kimchi marinade, sesame and coriander [vegan]
- braised cauliflower with parsley-pesto, macadamia nut and lemon [vegan]
- sashimi of bluefin tuna with avocado, wasabi and crunchy alga
- gillardeau oyster with cucumber, apple and horseradish
- oscietra caviar by IMPERIAL CAVIAR BERLIN [10g/person] with blini, creme fraiche and chives
- black tiger prawn
- pastrami of australian wagyu beef with potato rösti, black garlic and pistachio
- dry-aged and medium roasted fillet of beef by GOP with black truffle, maldon sea salt and pepper
- braised beef with remoulade sauce, dill and char caviar

SOUP

- soup of sauerkraut with black truffle, sour cream and pancetta

MAIN COURSE

- canadian lobster with scallop, saffron beurre blanc, fennel, orange and ginger
- braised shoulder of milk calf with morrel, pearl onion and sherry
- confit fish of the day with green asparagus, cabbage turnip, black truffle and cream
- ravioli with porcini mushroom, crème fraiche, austrian premium bacon and pumpkin seed
- braised artichoke with olive oil, chili, thyme, garlic and mushroom [vegan]
- sweet potato mash with corn, spring onion and green jalapeno [vegan]
- planted steak by PLANTED with tomato sugo, pine nuts and lavender [vegan]

DESSERT

- macarons and fine pastries from our patisserie
- chocolate cake with passion fruit and crème patisserie
- cheesecake with tahiti vanilla and bitter orange
- various raw cakes [vegan]
- swiss raw milk cheese by JUMI

176 € per person [incl. 19% Mwst.]

BUFFET GREEN

[vegetarian/vegan]

APPETIZER

- various breads and rolls
- olive juice [vegan], whipped spreadable fat, chickpea cream [vegan]
- salad of pickled vegetables with basil, pine nuts and black pepper
- falafel, humus and sumach
- marinated lettuce with ajo blanco, fried almond and poppy
- chinese cabbage with kimchi, smoked tofu, ginger, spring onion and macadamia nut
- ceviche of turnip cabbage with red onion, corn, parsley and lime
- marinated beetroot with avocado, garlic, sesame and coriander
- salad of radish with mayonnaise, mustard seed, spring onion and egg
- fried vegetable wan tan with garlic cream and coriander
- local burrata with chimichurri, smoked almond and parsley salad

SOUP

- foam soup of coconut with chili, ginger and beech mushroom

MAIN COURSE

- planted steak by PLANTED with tomato sugo, pine nuts and lavender
- roasted triplet potato with vadouvan, chives and hemp seed
- braised artichoke with olive oil, chili, thyme, garlic and mushroom
- sweet potato mash with corn, spring onion and green jalapeno

DESSERT

- cheesecake with tahiti vanilla and bitter orange
- fine pastries and chocolates from our patisserie
- various raw cakes
- swiss raw milk cheese by JUMI

77 € per person [incl. 19% Mwst.]

BUFFET CHRISTMAS

APPETIZER

- various breads and rolls
- olive juice [vegan], local butter, chickpea cream [vegan]
- rilette of goose with thyme and fermented pepper
- marinated beetroot with pear, thyme and mustard seed [vegan]
- waldorf salad [vegan]
- fried vegetable wan tan with miso-mayonnaise and togarashi [vegetarian]
- different filled mini-quiches
- smoked local fish of the season with cream, horseradish, lemon and dill caviar, cucumber and dill
- marinated corn chicken skewer with siracha mayonnaise and peanut
- cocktail of black tiger prawn with lettuce, mushroom, green asparagus and orange
- pastrami of black angus beef with remoulade sauce, fried parsley and egg

SOUP

- pumpkin soup with ginger, coconut, pumpkin seed and oil [vegan]

MAIN COURSE

- braised shoulder of calf with black truffle, salsify and vanilla
- braised leg of local goose with herb sauce
- fish of the day with carrot, ginger, macadamia nut and cream
- red cabbage with star anise [vegan]
- kale with pearl barley [vegan]
- potato dumpling with crumbs [vegan]
- cabbage with soy cream, orange and fried walnut [vegan]

DESSERT

- various raw cakes [vegan]
- speculoos-tiramisu with crumble
- dresden christmas stollen with marzipan and raisin
- fine pastries from our patisserie
- swiss raw milk cheese by JUMI

96 € per person [incl. 19% Mwst.]

AVAILABLE FROM 01.11.2024 TO 31.01.2025