



BUFFET-MENU

2023

COLD BUFFET

Beetroot carpaccio with rocket and pine nuts
Tuna carpaccio with capers and lime mayo
Beef tartare with truffle mayo and brioche

SALADS

Green salad with melon and feta cheese
Green salad with salmon, shoestring cucumber and dill mayo
Almond potato salad with roast beef, capers and pickled onions

HOT BUFFET

Baked fillets of pike perch in cider sauce
Duck legs in red wine sauce
Slow-cooked beef cheek in red wine sauce

SIDES

Garden vegetables
Grilled corn on the cob
Pearl couscous with pesto
Roast potatoes

DESSERTS

Pavlova with cream cheese and berries
Crème brûlée with berry gel
Handmade truffles
Selection of fruit

Tea/coffee, water

50 €

Rannahotell buffet-menus are designed for groups of at least 20 people.
Orders must be placed at least five working days in advance.

Please submit any details of special dietary requirements or allergies with your order so that we can offer the most personalised and flexible solution.