

BUFFET MENU 2025

COLD BUFFET

Serrano salad with sun-dried tomatoes and pine nuts
Smoked duck with strawberries, parsley mayonnaise, and
orange vinaigrette on a green salad
Whitefish ceviche with lemon mayonnaise and potato strands
Chicken liver pâté with onion marmalade and rye crisp

HOT BUFFET

Perch fillet in lemongrass-white wine sauce
Beef cheek in thyme-red wine sauce
Roasted corn-fed chicken

SIDES

Spiced sauce
Vegetables
Herb potatoes
Mushroom risotto

DESSERT

Coconut panna cotta with pineapple salsa
Layered chocolate cake with cherry sauce

Ciabatta
Butter

Coffee, tea, water

50 €

Buffet menu is available for a minimum of 20 guests and the
pre-order time is at least 5 working days.
Please inform us of any dietary requirements or allergies when placing your order,
so we can provide the most personalized and flexible solution.