

Gastronomical leaseholder of the Kongresshaus

# ***Delightful conferences and exhibitions***

***in one of the most beautiful  
conference centers  
of Germany***



***Kongresshaus Baden-Baden  
Conference Catering***

***Dear Ladies and Gentlemen,***

***The „Hotel am Sophienpark“ is your partner regarding your catering planning with years of experience in who you can trust anytime!***

***Not even the quality of food and beverage is critical to the success of your event, also the creativity of implementing of ideas and the flexibility to react quick and straightforward on alternations.***

***The requirement on us increase steadily – new, different trends characterizes the wishes and expectations of our guests – organic and ecological are connected with Lifestyle and pleasure, local and exotic are not excluding each other. Original presentations and smart ideas as well are also responsible to get you a positive echo of your event.***

***Please understand that for a smooth and uncomplicated run of your conference we need a written confirmation latest 2 weeks before the beginning of your event. Please contact Mrs. Vanessa Dierauf, our head of F&B, to communicate a detailed agreement and advice.***

***All our prices are including the legal VAT (19%) and plus staff costs.***

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## Coffee´s ready!



**Classic** per person € 10,00  
Coffee, tea, mineral water, buttered pretzels  
mixed donuts, one piece of fruit

**Fitness** per person € 11,50  
Coffee, tea, Actimel, fruit juices, cereal bar  
and fruit skewers

**Special** per person € 12,50  
Mineral water, fruit juices, non-alcoholic wheat beer,  
pretzels, Bavarian veal sausage and mild mustard

**Energy** per person € 12,80  
Coffee, tea, mineral water, yoghurt drinks,  
cereal bread with cream cheese, pumpkin seeds bread  
with chicken breast, cereal bar, nuts and raisins



**Fresh & Fruity** per person € 13,50  
Coffee, tea, mineral water, different fruit yoghurts,  
fruit skewers, vegetable sticks with dips,  
fresh squeezed fruit juices

**Power** per person € 14,80  
Coffee, Tea, iced water with peppermint,  
different sandwiches of Pane Campagnola,  
fruit skewers, chocolate tarte, tomato juice,  
cereal bar



## Fingerfood

Communication easily made! Enjoy! Start a conversation!



### Soups

- All soups in a cup and with small bun

Local potato soup	€ 4.50
Lentil soup with knacker sausage	€ 4.50
Sweet potato soup with horseradish	€ 4.50
beetroot soup	€ 4.50
Goulash soup	€ 4.50



### All about bread

- Pane Campagnola with

- Parma ham and parmesan	€ 3.50
- Italian salami with sliced olives	€ 3.50
- Salmon and lime butter	€ 3.50
- Tomatoes, Mozzarella and rocket salad	€ 3,50



- Lye rolls

- Pretzel	€ 1.20
- Buttered pretzels	€ 1.60
- Party cheese loops	€ 1.70
- Party ham spikes	€ 1.70
- Chocolate croissant	€ 2.20
- Croissant with ham and cheese	€ 2.20
- Pretzel with black forest ham	€ 3.50
- Pretzel breadstick with boiled ham	€ 3.50
- Pretzel breadstick with salted butter and Emmentaler cheese	€ 3.50

## Fingerfood



<b>Polenta slices with roasted peppers</b>	<b>€ 1.20</b>
<b>Tapas coated with ham</b>	<b>€ 1.50</b>
<b>Spicy cream puffs with cream cheese and parmesan chips</b>	<b>€ 1.50</b>
<b>Back Camembert in crunchy breadcrumbs</b>	<b>€ 1.90</b>
<b>Mini potato Tortilla with Chorizo</b>	<b>€ 1.90</b>
<b>Homemade mini-patties with wild garlic pesto</b>	<b>€ 1.90</b>
<b>Skewers with cherry tomatoes and Mozzarella</b>	<b>€ 1.90</b>
<b>Mini tarte flambé with different coatings</b>	<b>€ 1.90</b>
<b>Mini pizzas with different coatings</b>	<b>€ 1.90</b>
<b>Homemade pizza slices</b>	<b>€ 2.00</b>
<b>Skewers with mini Tortilla cubes and Serrano ham</b>	<b>€ 2.10</b>
<b>Fish patties with avocado dip</b>	<b>€ 2.20</b>
<b>Ham nibbles with pumpernickel</b>	<b>€ 2.20</b>
<b>Various pasta nests on a skewer with sweet chili</b>	<b>€ 2.50</b>
<b>Homemade Spanish muffins</b>	<b>€ 2.20</b>
<b>Tartelettes with courgettes, couscous and Feta</b>	<b>€ 2.30</b>
<b>Risotto cake with black forest ham</b>	<b>€ 2.30</b>
<b>Bruschetta with wild mushrooms</b>	<b>€ 2.60</b>
<b>Salmon nibbles with pumpernickel</b>	<b>€ 2.00</b>
<b>Packet of smoked salmon with cream cheese and grapefruit</b>	<b>€ 2.50</b>
<b>Tortilla from sweet potato (vegetarian)</b>	<b>€ 2.30</b>
<b>Mini pork scallops with lime and cucumber dip</b>	<b>€ 2.60</b>
<b>Mini spring roll (2 pieces)</b>	<b>€ 3.00</b>
<b>Homemade Mini-Chicken-Cordon-Bleu</b>	<b>€ 2.60</b>
<b>Anti-Pasti-Mozzarella-Burger</b>	<b>€ 3.10</b>
<b>Quiche vegetarian or with ham</b>	<b>€ 2.60</b>
<b>Homemade Mini-Cheeseburger</b>	<b>€ 3.10</b>
<b>Rolled wrap with salmon and tuna, mediterranean stuffed</b>	<b>€ 2.70</b>
<b>Potato pancakes with smoked salmon and horse radish cream</b>	<b>€ 3.10</b>
<b>Potato pancakes with Serrano ham and fig mustard</b>	<b>€ 3.20</b>
<b>Tramezzini with smoked salmon &amp; horseradish</b>	<b>€ 3.30</b>
<b>Tramezzini with Bresaola ham &amp; cream cheese</b>	<b>€ 3.50</b>
<b>Short roasted cinnamon duck with mango chutney</b>	<b>€ 3.50</b>
<b>Pastry with ragout of wild mushrooms and thyme</b>	<b>€ 3.50</b>
<b>Skewers with king prawns, rock melon and tomatoes</b>	<b>€ 4.00</b>
<b>Skewer with roasted saddle of lamb, cherry tomatoes &amp; mango</b>	<b>€ 4.00</b>
<b>Gilthead tartlet with mousse of beetroot</b>	<b>€ 4.00</b>
<b>Skewers with salmon and codfish</b>	<b>€ 4.50</b>
<b>Quail haunch with papaya chutney</b>	<b>€ 4.50</b>
<b>Pickled scallops coated with courgettes blossom</b>	<b>€ 5.00</b>

## Spoon -Nibbles

<b>Cucumber and wasabi cream with shrimps</b>	<b>€ 1.80</b>
<b>Cheese salad with walnuts</b>	<b>€ 2.20</b>
<b>Salad of prawns with pesto</b>	<b>€ 2.40</b>
<b>Smoked duck breast with mango</b>	<b>€ 3.00</b>
<b>Smoked salmon with guacamole and lime cream</b>	<b>€ 3.00</b>
<b>Crayfish salad with avocado and ginger foam</b>	<b>€ 3.00</b>
<b>Goat cheese with honey, oranges and thyme</b>	<b>€ 3.50</b>



## Canapés

<b>Cream cheese with cranberries</b>	<b>€ 3.20</b>
<b>Tomato and Mozzarella with pesto</b>	<b>€ 3.20</b>
<b>Roast beef and cornichons</b>	<b>€ 4.50</b>
<b>Galantine with peppers and Serrano on ciabatta</b>	<b>€ 4.50</b>
<b>Canapé of rice bread with cinnamon duck and wild cranberries</b>	<b>€ 5.20</b>
<b>Crostini with crayfish tails and sliced avocado</b>	<b>€ 5.50</b>
<b>Veal cams with morels and herbal-mango-Confit</b>	<b>€ 5.80</b>
<b>Balsamic canapés with Corsican goat cheese coated with Serrano ham</b>	<b>€ 7.00</b>
<b>Mini brioche with boletus with red wine cream and fresh herbs</b>	<b>€ 7.50</b>
<b>Scallops with courgettes and saffron cream</b>	<b>€ 7.50</b>
<b>Puff pastry stuffed with boletus</b>	<b>€ 7.50</b>
<b>Cherry tomatoes and chervil foam</b>	<b>€ 7.50</b>
<b>Filet of salt marsh lamb on potato cookies with herbal cream</b>	<b>€ 8.50</b>
<b>Medium roasted filet of deer with veal liver mousse and slices of caviar brioche</b>	<b>€ 9.00</b>
<b>Truffled pralines of goose lever with quince jelly on toasted mini brioche</b>	<b>€ 11.50</b>
<b>Carpaccio of smoked tuna and Imperial-Osietra-caviar on Toast</b>	<b>€ 13.50</b>



## Deliciousness served in a glass

<b>Gazpacho with sheeps milk cheese</b>	<b>€ 3.10</b>
<b>Prime boiled veal with cream of watercress and foamed horse radish</b>	<b>€ 3.40</b>
<b>Veal filet salad with creamy cucumbers</b>	<b>€ 2.90</b>
<b>Potato salad with mini meat balls</b>	<b>€ 2.80</b>
<b>Red Curry soup with deep fried shallots</b>	<b>€ 2.70</b>
<b>Lentil soup with pomegranate</b>	<b>€ 2.70</b>
<b>Tomatised Bulgur-Salad</b>	<b>€ 2.30</b>
<b>Monkfish with dried tomatoes and courgettes</b>	<b>€ 4.00</b>



## Sweets

<b>Mini donut with fruits</b>	<b>€ 1.30</b>
<b>Natural yoghurt with honey</b>	<b>€ 1.50</b>
<b>Mini cream puff with chocolate</b>	<b>€ 1.80</b>
<b>Strawberry yoghurt with almond crumble</b>	<b>€ 1.90</b>
<b>Sweet mini pastry (lychee, chestnut, orange)</b>	<b>€ 1.90</b>
<b>Sweet mini pastry (cranberry, lemon, nuts)</b>	<b>€ 1.90</b>
<b>“Eclair”</b>	<b>€ 1.90</b>
<b>Puff pastry stuffed with compote of apples</b>	<b>€ 1.90</b>
<b>Mini-Muffins (lime and chocolate)</b>	<b>€ 1.90</b>
<b>Chia-Yoghurt with oatmeal</b>	<b>€ 2.00</b>
<b>Butter cake with almond crumble</b>	<b>€ 2.10</b>
<b>Crumble cake</b>	<b>€ 2.10</b>
<b>Mini puff pastry with apples</b>	<b>€ 1.90</b>
<b>Mini puff pastry with hazelnut</b>	<b>€ 1.90</b>
<b>Mini puff pastry with curd</b>	<b>€ 1.90</b>
<b>Sliced apple cake</b>	<b>€ 2.20</b>
<b>Profiterole with vanilla cream</b>	<b>€ 2.20</b>
<b>Donuts with different fillings</b>	<b>€ 2.30</b>
<b>Blueberry Muffins</b>	<b>€ 2.30</b>
<b>Chocolate Muffins</b>	<b>€ 2.30</b>
<b>Cheese cake</b>	<b>€ 2.30</b>
<b>“Donauwelle”</b>	<b>€ 2.30</b>
<b>Brownie Kuchen</b>	<b>€ 2.40</b>
<b>Buttermilk cream with cherries</b>	<b>€ 2.40</b>
<b>Mascarpone cream with bilberries</b>	<b>€ 2.50</b>
<b>Cream of raspberries and passion fruits</b>	<b>€ 2.50</b>
<b>Mango and pineapple jelly with chili</b>	<b>€ 2.50</b>
<b>Panna Cotta with coconut and grapefruit</b>	<b>€ 2.50</b>
<b>Tiramisu</b>	<b>€ 2.50</b>
<b>Brown and white Mousse au chocolate</b>	<b>€ 2.50</b>
<b>Fruit salad</b>	<b>€ 2.80</b>
<b>Tarte au chocolate with ginger</b>	<b>€ 3.20</b>
<b>Bircher muesli</b>	<b>€ 3.00</b>
<b>Hot chocolate soufflé with chili</b>	<b>€ 4.00</b>
<b>On demand: Seasonal and special cakes</b>	

## Quick & Tasty

**So you can't go wrong! Stews, scoop dishes and some dishes with noodles, if you do not have so much time - the temporal independence à discretion from the buffet for self-service:**



### Stews

- |   |                |
|---|----------------|
| ▪ Lentil stew with smoked sausage                 | <b>€ 7.00</b>  |
| ▪ Pea stew with pork belly and Vienna sausage     | <b>€ 8.00</b>  |
| ▪ Poultry stew with savoy and potatoes            | <b>€ 9.00</b>  |
| ▪ Goulash soup stew                               | <b>€ 9.00</b>  |
| ▪ Beef stew with vegetables, potatoes and noodles | <b>€ 15.00</b> |



### Noodles make happy

- Macaroni with basil sauce and salmon
- Penne with shrimps and dill cream sauce
- Pasta with ratatouille
- Pasta with leaf spinach and Gorgonzola sauce
- Tagliatelle with roasted chicken breast and courgettes and tomato cream sauce
- Vegetarian tortellini stuffed with ricotta
- 

**per person € 11.00**  
**incl. unlimited mineral water € 14.00**



### Dish served on a plate

- Pike cams in Thai-basil-sauce with vegetable rice
- Cubes of salmon in herbal Riesling sauce and black rice
- Ragout of pork filets in chervil cream with baby carrots and walnut spaetzle
- Poulard breasts with ratatouille and rosemary potatoes
- Veal cubes "Baden style" with wide noodles and root vegetables
- Slices of chicken breast with sage, Parma ham and pesto rice

**per person € 15.00**  
**incl. unlimited mineral water € 18.00**

## Mini Main Dishes

**Small. Keen. Nifty.**



**Sliced chicken breast and spicy Salsa Verde  
with corn, peppers and pasta shells**

**€ 7.50**

**Bread dumplings on a sauce of field mushrooms  
with pesto of herbs**

**€ 7.50**

**Saffron risotto  
with mushrooms, red onions and fine herbs**

**€ 7.50**



**Dumplings of fine fish  
in cream of chervil and chive with fine noodles**

**€ 8.50**

**Pork filet cubes in honey-chili sauce  
and vegetable rice "Asian style"**

**€ 9.00**

**Venison "Baden" classic  
with cranberries and juniper spaetzle**

**€ 9.50**

**Slices of beef with sauce of Dijon mustard  
with beans, carrots and herbal spaetzle**

**€ 9.50**



**Green cabbage with potatoes, smoked pork chop  
and pork sausage**

**€ 8.50**

**Veal cubes with sauce of coriander and orange  
and vegetable noodles**

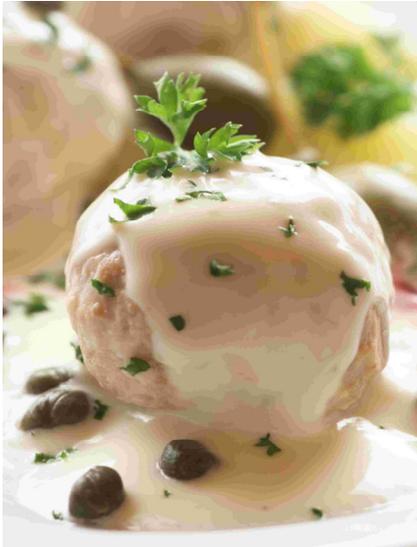
**€ 9.50**

**Skewer with salmon and prawns  
with tomato risotto and basil glace**

**€ 9.80**

**incl. unlimited mineral water per person add. € 3.00**

## Classics of German kitchen



**Königsberger meatballs in caper sauce  
with persil potatoes**

€ 11.50

**Spaetzle with lentils and "Wiener"**

€ 11.50

**Bavarian pork roast with crackling in  
wheat beer sauce with red cabbage  
and potato dumpling**

€ 16.00

**Beef roulade  
with ribbon noodles and carrots**

€ 16.50

**Codfish filet with mustard sauce and potatoes**

€ 17.00



**Rhenish marinated beef and raisins  
with potato dumplings and stewed apples**

€ 17.00

**Beef brisket with horse radish sauce  
bouillon potatoes and cranberries**

€ 17.00



## Regional Gala-Bufferets

### Baden & Alsace



#### Starters

**Black forest ham with pears ragout**  
**Green spelt chicks with herbal curd**  
**Salad of ham, cheese and pasta with sliced apples**  
**Brawn salad**  
**Salad of cauliflower and leek with egg vinaigrette**  
**Deer pâté with cranberries**  
**Smoked filet of trout and smoked eel with horse radish cream**  
**Aspic of calf`s head with radish vinaigrette**  
**Sliced beef brisket with remoulade**

#### Soups (one to choose)

**Black forest holiday soup**  
**Roasted soup of leek and semolina**  
**Onion soup with cheese croutons**  
**Green beans soup**

#### Main Courses (two to choose)

**Zander filet coated with herbs, leeks and buttered pasta**  
**Pike balls with sauce of parsley roots and vegetable rice**  
**Veal tenderloin with champignon sauce, beans coated with bacon and Cream potatoes**  
**Piece of shoulder with sauerkraut in cream and herbal potatoes**  
**Baden sauerbraten, carrots "Vichy" and mashed potatoes**

#### Desserts

**Cider cream**  
**Bread pudding**  
**Slices of black forest cake**  
**Stuffed Pancakes**  
**Mousse of wild berries with vanilla sauce**

#### Cheese

**Renchtaler cream cheese**  
**Muenster cheese**  
**Cream cheese**

#### Bread

**Farmhouse bread, stone backed bread, whole-grain bread, Lye pretzels and Lye rolls with butter**

**per person € 48.00**  
**incl. unlimited mineral water € 51.00**

## Tuskany



### Starters

**Roasted courgettes with rosemary oil**  
**Roasted egg plants with thyme oil**  
**Peppers pickled in olive oil**  
**Dried tomatoes**  
**Onions in balsamic vinegar**  
**Pasta salad "Florentine style"**  
**Frutti di Mare**  
**Stained salmon and limes with dill cream**  
**Scampi Aioli**  
**Italian salami with rocket salad**  
**Chicory stuffed with Mortadella**  
**Parma ham with melon**  
**Tomato and mozzarella with basil**  
**Vitello Tonnato**

### Soups (one to choose)

**Tomato cream soup with basil cream**  
**Minestrone Milanese**

### Main Courses (two to choose)

**Skewers with king prawns and pesto butter**  
**Turkey Piccata Milanese**  
**Veal escallops in sage cream**  
**Roasted salmon filet with lime cream**  
**Osso Bucco à la Milanese**  
**Pork filet with in Gorgonzola**

### Side dishes to choose

**Vegetable lasagne**  
**Penne with tomatoes and rosemary**  
**Spaghetti "Tricolore" with green courgettes and red peppers**  
**Pesto noodles mit corn and vegetables**  
**Rosemary potatoes and fresh seasonal vegetables**  
**Buttered rice with parmesan and Romanesco**  
**Multi-coloured Farfalle with yellow courgettes**

### Desserts

**Fresh fruit salad**  
**Coffee cream with Marsala**  
**Crème Caramel**  
**Tiramisu**  
**Panna Cotta**

**per person € 45.00**  
**incl. unlimited mineral water € 48.00**

## Europe



### Starters

Graved salmon with honey – dill mustard sauce  
 Trout filets Black Forest style  
 Rock melon with Parma ham  
 Italian seashell salad  
 Spanish rice salad with chicken and shrimps  
 Deer pâté with cranberries  
 Maties salad "bonne femme"  
 Waldorf salad with walnuts  
 Quiche Lorraine  
 Roast beef with Sauce Cumberland



### Soups (one to choose)

Soup of pasta squares with onions  
 Bouillabaisse  
 Corsican vegetable creamed soup with pine nuts and rosemary croutons  
 Cauliflower creamed soup with broccoli

### Main Courses (two to choose)

Coq au vin (chicken in fine red wine sauce)  
 Paella  
 Pike dumplings in Riesling cream with herbal noodles  
 Pork filet with mustard cream sauce, beans with bacon and potatoes in cream  
 Filet of pike perch with almond sauce, root vegetables and salted potatoes  
 Marinated beef "Baden style", carrots "Vichy" and mashed potatoes



### Desserts

Kaiserschmarrn (sugared pancake with raisins)  
 Andalusian crème  
 Apple strudel with vanilla crème  
 Mousse au chocolate  
 Mousse of wild berries with vanilla sauce



### Cheese

Various choice of European cheese

### Bread

Farmhouse bread, stone backed bread, whole-grain bread, Lye pretzels and Lye rolls with butter

per person € 58.00  
 incl. unlimited mineral water € 61.00

## Lunchbuffets



**You will delight your guests with these buffets because of variety. Culinary boredom on multi-day meetings is impossible.**

**Small game** **each person € 25.50**  
3 starters, 1 soup, 1 main course, 3 desserts

**Big game** **each person € 31.50**  
4 starters, 1 soup, 1 main course meat or fish  
1 vegetarian main course, 4 desserts



**Casino Royal** **each person € 37.50**  
5 starters, 1 soup, 1 vegetarian main course  
2 main courses, 5 desserts

**Each additional starter /dessert** **each person plus € 2.00**  
**incl. unlimited mineral water** **each person plus € 3.00**

### Starters



**Mixed leaf salads with 2 dressings are included 2 Dressings**  
**(Please choose from the mentioned suggestions)**

- "Devil`s salad" (beef salad with vegetables)
- Strasbourg sausage salad
- Multi-coloured lentils salad
- Greece farmer salad
- Salad of mixed beans
- Tomatoes and mozzarella
- Cheese salad with grapes and nuts
- Exotic poultry salad with sweet fruits
- Avocado and mango salad with chicken
- Chines cabbage salad Asia style with roasted noodles
- Spicy Cajun chicken salad with roasted pine nuts
- Homemade lukewarm potato salad
- Steamed salmon in curd with lemon and herbs
- Sliced Roast beef medium rare with  
Dijon mustard and honey sauce
- Mini Piccata with stewed cherry tomatoes
- Italian salami with rocket
- Vitello Tonnato
- Prawns with Aioli sauce
- Smoked halibut with pink pepper
- Roasted duck breast with honey and balsamic
- Filets of goatfish with steamed leeks
- Roast beef rolls stuffed with mozzarella and rocket
- Roast beef rolls with pimientos and mustard dressing
- Bresaola rolls with rocket and parmesan
- Pickled artichoke hearts
- Anti-Pasti with various fillings
- Slices of courgettes gratinated with ewe`s cheese



## Lunchbuffets

### Soups



**(Please choose from the mentioned suggestions)**

- **Apple curry soup**
- **Tomato creamed soup with fresh herbs**
- **Carrots and ginger soup**
- **Baden potato soup with lard and croutons**
- **Consommé with butter dumplings**
- **Creamed soup of asparagus (April to June)**
- **Pumpkin creamed soup (September to November)**



### Main Courses

**(Please choose from the mentioned suggestions one option with one or two components)**

- **Salmon filet with chives sauce and steamed potatoes**
- **Zander filet gratinated with leaf spinach, Riesling sauce and butter noodles**
- **Skewer with salmon and prawns with lime sauce, broccoli and Tagliatelle**
- **Codfish with Persil crackling, pointed cabbage and potatoes**
- **Red mullet with Ratatouille and noodles and pine nut sauce**
- **Pollock skewer on sweet chili sauce with Jasmine rice and leek**
- **Butterfish on crustacean sauce with spinach tagliatelle**
- **King Prawns on black garlic cream with pasta**
- **Slices of beef tenderloin with Dijon mustard sauce, carrots and herbal spaetzle**
- **Baden goulash of venison with cranberries and juniper spaetzle**
- **Braised veal shoulder with baby carrots and fine noodles**
- **Exotic chicken skewer with mango and pineapple, tomato rice**
- **Breast of poultry with mangle, rice, curry-orange sauce**
- **Veal curry with sweet potato-savoy-vegetables**
- **Chicken Saltimbocca with ratatouille and rice**
- **Turkey breast ragout „Provence“ with ratatouille and rice**
- **Beef vintage ragout with leeks and spaetzle**
- **Pork filet cubes in honey and chili sauce with Asia vegetables**
- **Goulash Szegedin style with potatoes**
- **Meatloaf with onions and lukewarm potato salad**





## Vegetarian Dishes

(Please choose from the mentioned suggestions)

- Penne with Gorgonzola and deep fried rocket
- Cheese spaetzle with fried onions
- Tortellini stuffed with spinach and ricotta in pesto cream sauce
- Bread dumplings with field mushrooms sauce and pesto
- Tortelli stuffed with Boletus in champignon cream sauce
- Filled zucchini with feta cheese and couscous
- Baked sweet potato with goat-cream-cheese dip
- Hookaido pumpkin backed with parmesan on cream of cauliflower with vegetable wheat

## Desserts

(Please choose from the mentioned suggestions)

- Apple strudel with vanilla sauce
- Tiramisu
- Homemade semolina flummery and raspberry pulp
- Mango Mousse
- Pineapple Tiramisu
- Peach Charlotte
- Chocolate cream with red wine sabayon
- White and brown chocolate mousse
- Yoghurt mousse with blood oranges
- Panna Cotta with grapefruit and coconut
- Panna Cotta with basil and oranges
- Crêpes stuffed with berries
- Kaiserschmarrn (sugared pancake with raisins) with stewed apples
- Apricot dumplings with vanilla sauce
- Pineapple ragout with creamy curd and coconut crumbles
- Mini apple tartes with vanilla sauce
- Baileys-chocolate-mousse

## Customized menus



**Individual enjoyment! We hopefully meet your taste with our menu proposal. Of course you can also modify single meal components on the way you prefer.**

**Single price**

### Menu 1

**Leek cream soup with croutons € 4.50**

**Filet of pike perch gratinated with leaf spinach  
Riesling sauce und butter noodles € 17.00**

**Fresh fruit salad with vanilla yoghurt cream € 5.50**



### Menu 2

**Spinach cream soup € 4.50**

**Exotic chicken skewer with mango and pineapple  
with tomato rice € 17.00**

**Peach Charlotte with raspberry pulp € 5.50**



### Menu 3

**Shrimps cocktail with pineapple and iceberg lettuce € 7.00**

**Zurich ragout with vegetable noodles € 24.00**

**Red berry compote with vanilla sauce € 4.50**

### Menu 4

**Tomato salad with mozzarella and fresh basil € 5.50**

**Chicken breast with sage and Parma ham, herbal rice € 16.00**

**Vanilla mousse with almond brittle € 4.00**

**Single price**



**Menu 5**

**Beef carpaccio with fresh Parmesan and rocket salad**

**€ 7.00**

**Wolffish "Provençal style" with courgette and lemon potatoes**

**€ 25.00**

**Pana Cotta with grapefruit and coconut**

**€ 5.00**

**Menu 6**



**Vegetable consommé with sliced pancakes**

**€ 5.00**

**Piece of pork shoulder with Riesling sauerkraut and potatoes**

**€ 16.00**

**Cherry brandy cream**

**€ 5.00**

**Menu 7**

**Tomato creamed soup with herbs**

**€ 4.50**

**Medallion of pork fillet with Cognac cream, Broccoli and spaetzle**

**€ 17.00**

**Crema di Espresso**

**€ 4.50**



**Menu 8**

**Assorted salads in fine dressing with croutons**

**€ 4.50**

**Slices of beef brisket in horse radish cream with bouillon potatoes**

**€ 17.50**

**Black Forest cake with vanilla sauce**

**€ 4.50**

## Celebrate your success!

### **Champagne-Menu** Inclusive corresponding wines



***Pommery  
Champagne Brut Royal***

~~~~~

**Three gratinated oysters  
with champagne sabayon  
and caviar bread**

***Sancerre  
„Remy Pannier“***

~~~~~

**Essence of oxtail  
coated with crackling sesame**

~~~~~

**Corn poulard with red wine shallots,  
Parfait of sauerkraut  
and small potatoes**

or

**Sole with saffron, Tagliatelle with pesto  
and red peperonata**

***Châteauneuf du Pape  
Château Gigognan***

~~~~~

**Brie de Meaux  
with compote of red grapes**

~~~~~

**Grand-Marnier-Parfait  
with orange salad**

***Veuve Clicquot  
Champagne Brut***



**Menu price per person € 111.00**  
**Wine for menu (4 glasses à 0,1l) € 55.00 per person**

## Flying Buffet



**The combination of food and conversations. No fixed seating plan. The dishes will be offered to your guests in small tastings. There is no compulsion to take the meal and we have something for every taste.**

**Please select 2 appetizers, 2 soups, 2 main courses and 2 desserts.**

### Appetizers

**Ratatouille with Sauce Provençale**

**Soft goat cheese coated by Serrano ham with balsamic glaze**

**Cream of beetroot and horse radish with pesto of wild herbs**

**Croustinos with crayfish and avocado**

**Thai-Curry-Cocktail**

**Lemongrass skewer with shrimps**

**Salmon rose with cucumber nibbles**

**Pickled herring salad with cocktail of apples**



### Soups

**Green Gazpacho served in a canning jar**

**Lemongrass soup with trout caviar served in a canning jar**

**Cold creamed soup of cucumbers with gravad salmon and lime-ginger cream**

**Creamed soup of yellow and red peppers with parmesan biscuits**

**Mulligatawny soup (sweet and spicy curry soup)**

**Creamed soup of apple and horseradish with walnut croutons**

**Foamed soup of beetroot with celery**





## **Main courses**

**Parmesan Ravioli with fig chutney**

**Rosemary skewers with monkfish and pesto of black olives**

**Tagliatelle with scallops in cream of Riesling and truffle oil**

**Rack of lamb with pearl parley, courgettes and rosemary jus**

**Giant black Tortellini stuffed with salmon, with saffron**

**sauce**

**Ragout of beef cheeks in Barolo sauce and with shallots**

**Mini peppers stuffed with risotto and confit of artichokes**

**Medallions of polenta and mozzarella with stewed cherry**

**tomatoes**

**Filet of pike perch with salmon farce stuffed coated by**

**savoy cabbage and sage butter**

**Piccata of veal tenderloin with pearl parley**

**Courgettes stuffed with Couscous, vegetable ragout and**

**ricotta**

## **Desserts**

**Espresso parfait with crème caramel**

**Skewers of fresh fruits coated with chocolate**

**Marble cake with raspberry pulp served in a glass**

**Fruit shot in vitro (served from a hawker´s tray)**

**Crème of passion fruits on biscuit served in a glass**

**Tiramisu served in a glass**

**Salad of kiwi and pineapple with caramelized cashew nuts**

**White mocha tartlet coated with bittersweet chocolate**

**Fruit shot**

**Price per person € 66.00**

**max. 120 persons**

## **Flying Menu - Gourmet-miniatures - your exclusive experience**



**Salad with crayfish soup**



**Aspic of quail with Mediterranean vegetables  
egg and roasted haunch**



**Consommé of boletus  
below puff pastry**



**Filet of pike perch  
with chervil noodles and foamed beetroot**



**Gratin of salmon trout and green asparagus  
with mustard butter and pinot noir potatoes**



**Riesling sherbet**



**Medallion of veal  
with morels and vegetable pearls**



**Filet of lamb with potato pancakes**



**Muenster cheese with compote of onions and peppers**



**Parfait of Black Forest cherry brandy**



**Stuffed chocolate tulip**

**Price per person € 99.00**



## Hospitality



### Rental articles

|                                           |                |
|-------------------------------------------|----------------|
| <b>Coffee saucer and cup, spoon</b>       | <b>€ 0.90</b>  |
| <b>Glasses</b>                            | <b>€ 0.90</b>  |
| <b>Beer pump per day</b>                  | <b>€ 75.00</b> |
| <b>incl. 1x wash up service per piece</b> |                |

### Beverages

|                                  |               |                |
|----------------------------------|---------------|----------------|
| <b>Coffee</b>                    | <b>1,0 l</b>  | <b>€ 13.50</b> |
| <b>Mineral water</b>             | <b>0,25 l</b> | <b>€ 3.00</b>  |
| <b>Coca Cola</b>                 | <b>0,2 l</b>  | <b>€ 3.30</b>  |
| <b>Fruit juices</b>              | <b>0,2 l</b>  | <b>€ 3.30</b>  |
| <b>Baden white wine</b>          | <b>1,0 l</b>  | <b>€ 27.00</b> |
| <b>Baden red wine</b>            | <b>1,0 l</b>  | <b>€ 29.00</b> |
| <b>Sparkling wine home brand</b> | <b>0,7 l</b>  | <b>€ 34.50</b> |



### Lye rolls

|                                                  |               |
|--------------------------------------------------|---------------|
| <b>Pretzel</b>                                   | <b>€ 1.60</b> |
| <b>Pretzel with butter</b>                       | <b>€ 2.00</b> |
| <b>Pretzel with ham</b>                          | <b>€ 4.00</b> |
| <b>Pretzel breadstick with boiled ham</b>        | <b>€ 4.00</b> |
| <b>Pretzel breadstick with Emmentaler cheese</b> | <b>€ 4.00</b> |

### Slices of baguette with:

|                                              |               |
|----------------------------------------------|---------------|
| <b>Salami, Lyoner (pork sausage), turkey</b> | <b>€ 3.00</b> |
| <b>Emmentaler, Brie</b>                      | <b>€ 3.00</b> |
| <b>Boiled ham</b>                            | <b>€ 3.00</b> |
| <b>Black Forest ham</b>                      | <b>€ 3.20</b> |
| <b>Tomatoes and mozzarella, cream cheese</b> | <b>€ 3.20</b> |
| <b>Filet of trout, smoked salmon</b>         | <b>€ 3.50</b> |
| <b>Roast veal, roast beef</b>                | <b>€ 3.50</b> |





## Canapé

|                                                                    |               |
|--------------------------------------------------------------------|---------------|
| <b>Mini patty</b>                                                  | <b>€ 2.20</b> |
| <b>Skewers with cherry tomatoes and mozzarella</b>                 | <b>€ 2.20</b> |
| <b>Mini tarte flambé with different toppings</b>                   | <b>€ 2.20</b> |
| <b>Cucumber nibbles with salmon</b>                                | <b>€ 2.50</b> |
| <b>Mini chicken knuckles</b>                                       | <b>€ 2.70</b> |
| <b>Wrap rolls with different fillings</b>                          | <b>€ 3.20</b> |
| <b>Mini pork escallops with lime dip</b>                           | <b>€ 3.20</b> |
| <b>Panna Cotta with snow peas and chili (Glass)</b>                | <b>€ 3.00</b> |
| <b>Mini spring rolls (2 pieces)</b>                                | <b>€ 3.60</b> |
| <b>Quiche vegetarian</b>                                           | <b>€ 3.60</b> |
| <b>Quiche with ham</b>                                             | <b>€ 3.60</b> |
| <b>Herring salad with apples and red onions (Glass)</b>            | <b>€ 3.60</b> |
| <b>Smoked duck breast with Mango (spoon)</b>                       | <b>€ 4.00</b> |
| <b>Salad of veal escallops with creamy cucumber (Glass)</b>        | <b>€ 4.00</b> |
| <b>Salad of prime boiled veal (Spoon)</b>                          | <b>€ 4.20</b> |
| <b>Thai-Curry-Cocktail (Glass)</b>                                 | <b>€ 3.00</b> |
| <b>Skewer of chicken breast marinated with peanuts</b>             | <b>€ 3.60</b> |
| <b>Salmon tartar with lime (spoon)</b>                             | <b>€ 3.80</b> |
| <b>Skewer of king prawn with honeydew melon and dried tomatoes</b> | <b>€ 4.80</b> |



## Sweet & Savoury meals

|                                                                      |               |
|----------------------------------------------------------------------|---------------|
| <b>Mini danish pastry</b>                                            | <b>€ 2.20</b> |
| <b>Mini cookie loops with vanilla</b>                                | <b>€ 2.30</b> |
| <b>Choice of cakes (Apple-, cheese-, cherry and poppy-seed cake)</b> | <b>€ 2.80</b> |
| <b>Donuts with different fillings</b>                                | <b>€ 2.60</b> |
| <b>Glass with red berry compote with Chili and vanilla sauce</b>     | <b>€ 2.80</b> |
| <b>Crema di Espresso</b>                                             | <b>€ 2.80</b> |
| <b>Glass with Black Forest cherry cake</b>                           | <b>€ 2.80</b> |
| <b>Glass with brown and white chocolate mousse</b>                   | <b>€ 2.80</b> |
| <b>Tea biscuits (100g)</b>                                           | <b>€ 5.20</b> |



## Beverages

**Of course we can extend our choices of beverages.  
Please name us your special request.**



### Hot beverages

|                                  |   |       |
|----------------------------------|---|-------|
| Cup of coffee                    | € | 1.80  |
| Thermos flask of coffee (7 cups) | € | 11.00 |
| Glass of tea                     | € | 1.80  |
| Thermos flask of tea             | € | 11.00 |

### Non-alcoholic

|                        |        |   |      |
|------------------------|--------|---|------|
| Mineral water          | 0,25 l | € | 2.30 |
| Mineral water          | 0,7 l  | € | 5.50 |
| Coca Cola              | 0,2 l  | € | 2.80 |
| Coca Cola              | 1,0 l  | € | 9.00 |
| Different fruit juices | 0,2 l  | € | 2.80 |
| Orange juice           | 1,0 l  | € | 9.00 |
| Vio Schorle            | 0,33 l | € | 3.20 |



### Beers

|            |        |   |      |
|------------|--------|---|------|
| Pils       | 0,33 l | € | 3.00 |
| Wheat beer | 0,5 l  | € | 3.50 |

### Sparkling wine and wine

|                                                                     |        |   |       |
|---------------------------------------------------------------------|--------|---|-------|
| Regional Wine, red or white                                         | 1,0 l  | € | 25.00 |
| Riesling sparkling wine home brand<br>Winzergenossenschaft Varnhalt | 0,75 l | € | 31.50 |

### We serve on request to all menus and buffets

|                                                                          |            |   |      |
|--------------------------------------------------------------------------|------------|---|------|
| Unlimited mineral water                                                  | per person | € | 3.00 |
| 1 Glass Baden red or white wine and<br>generous mineral water per Person |            | € | 6.50 |