

GASTRONOMIE. ANGEBOT. MUK.

BEVERAGES

Non-alcoholic

Selters mineral water, still and classic	0.25 l	€ 3.00
Selters mineral water, still and classic	0.75 l	€ 7.50
Coca Cola, Coca Cola light, Fanta, Sprite	0.20 l	€ 3.00
Coca Cola, Coca Cola light, Fanta, Sprite	1.00 l	€ 9.00
Schweppes bitter lemon, tonic water	0.20 l	€ 3.50
Apple juice, orange juice	0.20 l	€ 3.50
Apple juice, orange juice	1.00 l	€ 10.00

Beer

Jever Pilsener/Radeberger draught beer	0.30 l	€ 4.00
Jever Pilsener	0.33 l	€ 4.00
Jever Fun (non-alcoholic)	0.33 l	€ 4.00
Schöfferhofer wheat beer, including non-alcoholic	0.50 l	€ 5.00
Schöfferhofer Grapefruit	0.33 l	€ 5.00

Sparkling wine & wine

Sekt „Knallköm“	0.10 l	€ 5.00
Sekt „Knallköm“	0.75 l	€ 26.50
Pinot Gris white wine, dry	0.20 l	€ 6.00
Pinot Gris white wine, dry	1.00 l	€ 23.50
Merlot red wine, dry	0.20 l	€ 6.00
Merlot red wine, dry	1.00 l	€ 23.50

Hot drinks (fair trade / organic gourmet quality)

Coffee	Cup	€ 3.00
Pot of coffee	1.00 l	€ 12.00
Tea	Glass	€ 3.00
Pot of Tea	1.00 l	€ 12.00
Cappuccino	Cup	€ 3.50
Latte Macchiato	Glass	€ 3.50
Espresso	Cup	€ 3.00
Hot chocolate	Cup	€ 3.50

Coffe break beverages, flat rate

Coffee, tea, Selters still and classic	per person	€ 5.00
Coffee, tea, Selters still and classic, Coca Cola, apple and orange juice	per person	€ 5.50

SELECTION OF SNACKS

Sweet		
Tray-baked cake	per slice	€ 3.00
Liège waffles with icing sugar	per piece	€ 2.50
Sweet croissants (e.g. chocolate, jam)	per piece	€ 2.50
Plate of biscuits (for 2 people)	per plate	€ 4.50
Refreshing		
Bite-sized fruit in jar (c. 120 g)	per portion	€ 3.50
Yoghurt in a glass, with fruit and crunchy muesli	0.15 l	€ 2.50
Mixed fruit in basket or in the étagère	per person	€ 2.50
Smoothie (creamy) in a glass, various recipes	0.15 l	€ 4.00
Large exotic fruit skewer	per piece	€ 4.00
Savoury		
Soft pretzels, different varieties	per piece from	€ 2.50 - € 3.00
Croissants, different varieties	per piece from	€ 2.00 - € 2.50
Half rolls with regional selection of sausages and cheese	per piece	€ 3.00
Baguette slices (approx. 15 cm) (e.g. salmon, Parma ham, Milanese salami, raw milk cheese, etc.)	per piece	€ 4.00
Whole cut bagel, richly garnished (e.g. with salmon, ham, fresh cheese, salad and vegetables, etc.)	per piece	€ 4.50
Mini tartes flambée, savoury, 2 types	4 pieces/portion	€ 5.00
Wraps (e.g. with salmon, fresh cheese and salad leaves or ham)	per piece	€ 4.00

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FINGERFOOD

Finger food 1 (8 pieces)	per person	€ 10.50
Pretzel dough pieces with smoked salmon • ham, lard and fresh cheese • mini cream puffs different varieties		
Finger food 2 (6 pieces)	per person	€ 12.00
Mini bagels • smoked salmon on fresh cheese • chicken breast • salami • Cheddar • mini cheese-burgers • muffin: dark chocolate, blueberry, cinnamon		
Finger food 3 (9 pieces)	per person	€ 19.50
Mini rolls with various spreads • baguette morsels with various spreads • teriyaki chicken skewer • mini quiche with cheese and spring leek • party meatballs with delicate dip • wraps with fresh cheese and smoked salmon • jars with choice of desserts		
Finger food 4 (for 20 or more people)	per person	€ 27.50
Mini tartlets with prawn salad • smoked salmon pieces • wild rice fritters with tomato confit • courgette crusts with marinated salmon • samosas – filled pastry pockets • Baked prawns in batter • gnocchi – Roman dumplings with gorgonzola • Albóndigas (Spanish meatballs) • tortilla with sweet peppers Strawberries coated in chocolate • cream puffs with cream filling • chocolate cupcakes with raspberries • cheesecake with stewed cherries • plum truffles coated in pistachio • semolina cakes with lemon syrup		
Finger food 5 (for 20 or more people)	per person	€ 30.50
Quinoa salad in jar • polenta salmis • sandwich wedges with various fillings • wrap with mixed salad filling and pulled pork or linseed • taco filled with fresh cheese • mincemeat and spring onions • chilli con carne • chicken breast fillet on lemongrass skewer • Small burgers: Italian, veggie, cheeseburger • gratinated tortilla crisps with homemade salsa • fruit skewers • almond cream with line-cane sugar crust		

SELECTION OF FINGER FOOD

Cold	Price per slice	€ 4.50
"Bruschetta" ham morsels • herb jelly with tartar sauce • spicy pasties filled with poultry, horseradish, chilli and vegetables • salmon chunks with dill, peppers, pineapple and sesame-poppy • tuna chunks with sesame and poppy • lollipops – small dumplings on a stick with pistachios, goat cheese, honey and cranberry-hazelnut • crostinis – crisp ciabatta slices with salami, coppa (pork sausages) and tomato-mozzarella • small potatoes with caviar and sour cream • tomato terrine with fresh goat cheese • mini quiche with tomato, leek and cheese, mozzarella and cherry tomato skewers • Holstein cheese truffles with bread		
Warm	Price per slice	€ 4.50
Beef fillet cubes with nut potatoes and pommery mustard froth in a wooden boat • teriyaki skewers with pineapple and soya icing • tartlets – saddle of veal strips with Sauce Bernaise and baked potato sticks • prawn pockets with avocado dip • gilthead with artichokes in a jar • Holstein crayfish froth soup • pea soup with shrimps • prunes coated in bacon • vegetable spring rolls with sweet chilli sauce • juicy tomato-olive frittata with harissa • onion tart with crème fraîche • courgette doughnuts with yoghurt dip • arancini "rice balls with tomato sauce"		
Sweet	Price per slice	€ 4.50
Cranberry confectionery • Bavarian cream with raspberry puree • American nut brownies • French „Antoinettes“ • chocolate petit fours • espresso jelly with cream topping • filled mini cream puffs		

ORGANIC SOUP

with meat (0.5 l)

per portion

€ 8.50

Mulligatawny soup
Indian-English curry soup with coconut milk and organic turkey

Potato-leek soup
with mixed Bioland mince, cheese and cream

Tom kha gai
with organic turkey, coconut milk, mushrooms, lemongrass and rice

Goulash soup, lactose-free
with Bioland mince, red wine and potatoes

Mustard-mince soup, lactose-free
with mixed Bioland mince, potatoes, tomatoes and vegetables

Cheese-mincemeat soup
with mixed Bioland mince, broccoli and noodles

Tomato-mincemeat stew, lactose-free
with mixed Bioland mince and vegetables, tomatoes and noodles

vegetarian (0.5 l)

per portion

€ 8.00

Carrot-orange soup with ginger dip

Tomato soup with rice and mozzarella pearls

Tomato-ratatouille soup with peppers, courgettes, tomatoes, Feta sheep cheese extra

Tom kha coconut soup with coconut milk, fried tofu, mushrooms and lemongrass

Potato-horseradish soup with vegetable strips

Arab vegetable stew with chickpeas and couscous, vegan

Added to that, we provide sourdough bread and/or baguettes, roasted seeds, corresponding herbs and toppings. All soups are prepared for you in organic quality, and are a popular choice, especially during lunch breaks. Our Bioland meat is from Ringstedten farm in Lübeck, and our organic poultry is from farms in Mecklenburg. Further soup variations are available on request.

The prices are valid from 20 portions per item. There is an extra charge of € 2.00 per person for orders of fewer than 20 portions; the minimum is 15 portions per item.

BUFFETS (FOR 50 OR MORE PEOPLE)

Lunch buffet I

per person

€ 25.00

Strained potato soup with vegetable strips along with croutons and fresh garden herbs

Garden salad variations with choice of 2 dressings each: American dressing, French dressing, honey-mustard dressing, chilli-mango dressing, Sylt dressing; plus croutons, pumpkin seeds and baguette slices

Diced chicken breast in creamy herb sauce with maize and fresh mushrooms along with butter rice • pasta with vegetable strips in tomato sauce • „Spanish style“ rice dish with olives, onions, carrots, courgettes • alternatively with prawns or poultry

Semolina flummery with strawberry sauce • lemon pudding

Lunchbuffet II

per person

€ 35.00

Trilogy of matjes (young herring) fillets • smoked salmon with horseradish cream • trout fillets smoked over beech wood

Dried aromatic tomatoes and olives • courgette slices coated in Parmesan cheese and pesto • spicy marinated pepper boats

Italian pasta salad with cabanossi • Sicilian farmer's salad with mozzarella • polenta-taleran ratatouille

Pink-roasted pork fillet in apple-Calvados sauce • buttered carrots and herb noodles • duet of salmon and fillet of plaice with white wine-butter sauce and rice

Chocolate mousse • Lübeck red jelly • petit selection of cheese with grapes and a selection of bread

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BUFFETS (FOR 50 OR MORE PEOPLE)

Buffett I

per person

€ 28.00

Courgettes • grilled aubergines • pickled peppers, spiced carrots, mushrooms, olives, balsamic onions • cream cheese spread • herbal quark • tomato-mozzarella

Smoked salmon • smoked trout • smoked mackerel • matjes (young herring) morsels in sherry with mustard-dill sauce • horseradish sauce • cranberry sauce

Raw vegetable salads with various dips: balsamic vinegar-honey-mustard dressing, French dressing, Caesar's dressing

Long, rustic bread loaves • baguette, ciabatta, butter

Grilled succulent loin of pork • Grilled tender turkey breast with mushroom cream sauce • Roasted fillet of salmon

Potato gratin • ratatouille • a mix of peas, root vegetables and asparagus • broccoli with almond butter • Ribbon noodles

Fruit skewers of ripe fruit • chocolate mousse • panna cotta with raspberry puree

Cheese specialities on a wooden platter

Buffett II

per person

€ 34.50

Sliced ox chops with mustard and radishes • Smoked duck breast salad on apple lentils and frisée • Potato salad with smoked ham in a jar

Pancake tartlets of home-marinated coriander-salmon • Salmon cubes in a sesame and poppy coating • Crayfish tails in pommery mustard sauce • Mini fried herring rolls

Small filled pasta with spinach and fresh goat cheese • Cucumber salad with dill

Poultry consommé with vegetables and pancake strips

Crépinette of veal coated in herbs with peppered turnip tartlets • small carrots and porcini potatoes • „Topsy herb-encrusted ribs“ – bite-sized pork ribs with sailor marinade, plus port wine plums and mashed potatoes • „Admiral's Lobscouse“ with fried quail eggs and caviar • Bacon-wrapped cod fillet from the oven and stewed cucumber

Regional chard-mushroom tartlets • Nutty kohlrabi medallions with apricot-mustard dip

„North German Guelph Dish“ – junket with pumpnickel • Lübeck plettenpudding (trifle) with macaroons • Grandma's red fruit jelly with cream • Frisian black tea • „Groten Hans“ with vanilla sauce

„Holstein Cheese Route“ – mild to strong cheese selection • with pickled red onions and mustard spreads, plus farmhouse bread

We are happy to create an individual offer for you on request.

All prices include service and VAT of currently 19%.
Prices as of: April 2020