

BEVERAGE. OFFER. MUK.

DRINKS

NON-ALCOHOL

Selters mineral, still and classic.....	0,25 l.....	€ 3,00
Selters mineral, still and classic.....	0,75 l.....	€ 7,50
Fritz Cola, Fritz Cola non sugar, Fritz lemonade.....	0,33 l.....	€ 4,00
Fritz organic juice spritzer.....	0,33 l.....	€ 4,00
Schweppes Bitterlemon, 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

HOT DRINKS

Coffee (fair trade).....	cup.....	€ 3,00
Pot coffee (fair trade).....	1,00 l.....	€ 12,00
Tea (organic-gourmet-quality).....	glass.....	€ 3,00
Pot tea (organic-gourmet-quality).....	1,00 l.....	€ 12,00
Cappuccino (fair trade).....	cup.....	€ 3,50
Latte Macchiato (fair trade).....	glass.....	€ 3,50
Espresso (fair trade).....	cup.....	€ 3,00
Hot Chocolate (fair trade).....	cup.....	€ 3,50

BEER

Jever Pilsener/Radeberger on tap.....	0,30 l.....	€ 4,00
Jever Pilsener.....	0,33 l.....	€ 4,00
Jever Fun (non-alcohol).....	0,33 l.....	€ 4,00
Schöfferhofer wheat beer (non-alcohol).....	0,50 l.....	€ 5,00
Schöfferhofer Grapefruit.....	0,33 l.....	€ 4,00

SPARKLING WINE & WINE

Sparkling wine „Knallköm“.....	0,10 l.....	€ 5,00
Sparkling wine „Knallköm“.....	0,75 l.....	€ 26,50
Whitewine Grey Burgunder, dry.....	0,20 l.....	€ 6,00
Whitewine Grey Burgunder, dry.....	1,00 l.....	€ 25,00
Redwine Merlot, dry.....	0,20 l.....	€ 6,00
Redwine Merlot, dry.....	1,00 l.....	€ 25,00

SNACKS. OFFER. MUK.



COFFEE BREAK (MAX. 1 HOUR)

BEVERAGE FLAT RATE

Coffee, Tea, Selters still and classic.....	per person.....	€ 5,00
Coffee, Tea, Selters still and classic, Fritz Cola, Apple- and Orangejuice	per person.....	€ 5,00

BREAK SNACKS

SWEET

Traybake.....	per piece.....	€ 3,00
Lütticher waffels with sugar powder.....	per piece.....	€ 2,50
Croissants sweet (jam, praline).....	per piece.....	€ 2,50
Cookieplate (for 2 people).....	per plate.....	€ 4,50

REFRESHING

Bite-sized fruits in glass (120 g).....	per piece.....	€ 3,00
Joghurt in glass with fruits and crunchy muesli	0,15 l	€ 2,50
Mixed fruite basquet or fruite in etagere.....	per piece.....	€ 2,50

SAVORY

Laugenbrezel, different flavors.....	per piece.....	€ 2,50 / € 3,00
Croissant, different flavors.....	per piece.....	€ 2,00 / € 2,50
1/2 occupied bread with regional sausages and cheese.....	per piece.....	€ 3,00
Occupied bagel.....	per piece.....	€ 4,50
(with salmon, ham, cream cheese, salad and vegetables)		
Mini-tarte flambee, sovory, with different flavors	4 pieces per person.....	€ 6,00

Information on additives and allergens is available on request.

FINGERFOOD. OFFER. MUK.



FINGERFOOD per person..... € 27,00

- Antipastistick
- Tomate-Mozzarella-Stick
- Falafelballs with tomato-rosemary-relish
- Kohlrabischnitzel with cucumber salad
- Baked goat cheese
- Plum in bacon coat
- Crispy rolls with minced meat, cabbage & dip
- Parma melon stick
- Yakitori-sticks
- Chicken coconut fillet with dip
- Roastbeef with truffle mayo in a snack waffle
- Brownie on a stick

Information on additives and allergens is available on request.

ORGANIC-SOUPS. OFFER. MUK.



ORGANIC-SOUPS

All soups are freshly prepared for you in organic quality and are a popular choice, especially for the lunch break. The Bioland meat comes from Ringstedten-Hof in Lübeck and the organic poultry from Mecklenburg farms, so absolutely regional!

Sourdough bread and/or baguette, roasted seeds, matching herbs and toppings add the final touch in terms of taste and are also visually very attractive.

WITH MEAT per portion € 8,50

Mulligatawny Soup Indian-English curry soup with coconut milk and bio turkey

Potato-leeksoup with mixed organic mince, cheese and cream

Tom Kha Gai with organic chicken, coconut milk, mushrooms, lemongrass and rice

Goulashsoup with organic beef, red wine and potatoes, lactose-free

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

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

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

VEGETARIAN per portion € 8,00

Carrot-orange soup with ginger dip

Tomatosoup with rice and mozzarella pearls

Tomato-ratatouille-soup with peppers, zucchini and tomatoes

Sheep-feta with coconut milk, fried tofu, mushrooms and lemongrass

Potato-horseradish-soup with vegetable strips

Arabic vegetable stew with chickpeas and couscous, vegan

Minimum purchase is 20 servings per variety

Information on additives and allergens is available on request.

BUFFET. OFFER. MUK.



BUFFET (FROM 50 PEOPLE)

LUNCH BUFFET I per person € 34,00

SOUP

Mashed potato soup with croutons

STARTER

Garden salad variations with 2 dressings
Pickled carrots, mushrooms, peppers and olives
Tomato and mozzarella

MAIN COURSES

Fried liver loaf with sweet mustard
Filled pollack roulade with vegetable strips and herbs, served with Chardonnay sauce
Oven baked vegetable lasagna with carrots, leeks and kohlrabi
Honey roasted root vegetables
Paprika cabbage, potato gratin and steamed rice

DESSERT

Lübeck red fruit jelly
Lemon cream

LUNCH BUFFET II per person € 34,00

STARTER

Mango Feta with chili flake
Hummus with roasted vegetables and sunflower seeds
Raw vegetable salads with yogurt dressing and French dressing
Triology of maties
Schleswig-Holstein sausage and ham specialties

MAIN COURSES

Broccoli spelt casserole with soy bechamel
Chicken breast cutlet in mushroom cream
Roasted salmon fillet with coconut red curry sauce
Asian vegetable rice pan
Autumn garden vegetables
Herb spaetzle with rosemary trills

DESSERT

Mandarin mascarpone cream
Chocolate mousse
Fresh fruit salad

Information on additives and allergens is available on request.

BUFFET. OFFER. MUK.



BUFFET Iper person..... € 34,00

ANTIPASTI VARIATIONS

Zucchini, grilled eggplant, pickled peppers, herb carrots, mushrooms, olives, balsamic onions
Cream cheese preparation, herb curd cheese
Tomato Mozzarella

FISH PLATE

Smoked salmon, smoked trout, smoked mackerel, matje bites in sherry served
with mustard-dill sauce, horseradish cream, cranberry cream

RICH SALAD BUFFET

Raw vegetable salads with various dips
Balsamic-honey-mustard dressing, French dressing, Caesar's dressing

OVEN-FRESH BREAD SPECIALTIES

Rustic meter bread, baguette, ciabatta, butter

MAIN COURSES

Juicy grilled pork loin
Tender grilled turkey breast with mushroom cream sauce
Roasted salmon fillet

SIDES

Potato gratin, ratatouille
Peas/root/asparagus vegetables
Broccoli with almond butter
Ribbon noodles

DESSERT

Fruit skewers on ripe fruits
Chocolate mousse
Panna cotta with raspberry puree

CHEESE PLATE

Cheese specialties from wooden board

Information on additives and allergens is available on request.

BUFFET. OFFER. MUK.



BUFFET IIper person € 36,50

STARTERS WITH MEAT

Sliced leg of ox with mustard bar and radish salad
Smoked duck breast salad on apple lentil and frisée salad
Potato salad with Katen ham in a jar

STARTERS WITH FISH

Pancake tartlets of home-pickled coriander salmon
Salmon cubes coated with sesame and poppy seeds
Crayfish tails in Palmer mustard cream
Mini fried herring rolls

STARTERS VEGETARIAN

Small pasta pockets with spinach and fresh goat cheese
Cucumber salad with dill

SOUP

Poultry broth with vegetables and pancake strips

MAIN COURSES WITH MEAT

Veal crépinette in herb dress with peppered turnip tartlet, small carrots and porcini mushroom potatoes
„Herb ribs with zest“ – bite-sized rib meat with seafarer marinade, served with port wine plums and mashed potatoes

MAIN COURSES WITH FISH

Admiral's lamb chop with quail egg and caviar
Bacon-wrapped cod fillet from the oven and braised cucumber vegetables

MAIN COURSES VEGETARIAN

Regional Mangold-Mushroom-Tartlets
Nutty Kohlrabimedallions with Apricot-Mustard-Dip

DESSERT

„Norddeutsche Welfenspeise“ – curd cheese with pumpernickel
Lübscher Plettenpudding with macaroons
Red fruit jelly with cream in grandmother's style
Frisian tea cream
„Groten Hans“ with vanilla sauce

CHEESE PLATE

„Holsteiner Käsestraße“ – cheese selection from mild to strong with pickled red onions and mustard jams, served with country bread

Information on additives and allergens is available on request.

INFORMATION. OFFER. MUK.



The prices shown in this card are calculated for the current year. Lübecker Musik- und Kongresshallen GmbH reserves the right to make reasonable adjustments. The conditions are understood to be inclusive of the statutory value-added tax of currently 19%. Future statutory tax or duty-related changes will have a corresponding effect on the prices. This offer is subject to change and calculated for the number of participants indicated. A final commitment regarding food and number of participants must be made no later than ten working days before the event date.

Status July 2021