Example

BUFFET

Starters
- Salmon trout pickled in ponzu "25 Teiche" with wok vegetable salad
- Beetroot - apple salad with couscous & goat's cheese
- Marinated veal tips in vegetable vinaigrette I pumpkin seed oil
- Bread from Johann Mayer Bakery with crackling lard I butter and vegan dip
- Semolina dumpling soup with beef & chives

Main Dishes
- Bodden Pike perch on roasted savoy cabbage I mustard sauce
- Rosemary potatoes
- Glazed autumn vegetables with chive butter
- Oven-baked cauliflower with breadcrumb butter
- Potato gratin
- Couscous with oriental vegetables & mint yoghurt
- Crispy roasted suckling pig leg on Bavarian cabbage I served with strong beer caraway jus

Live Cooking
- Glazed beef cheeks with celery fondue & roasted mushrooms
- Ceasar Salad prepared in a Parmesan loaf I croutons I tomato & olives

Dessert
- BOLLE's chocolate treat with cherry & Bavarian cream
- Creme Brûlée
- Cheese board with international cheese specialities I grapes I nuts I fig mustard & fruit bread

The buffet example is only intended as a guide. We are flexible and willing to fully consider your individual requests in choosing the catering .