



**BOLLE'S
KÖCHE**

GEKOCHTE EVENTKUNST

EXAMPLE
MENU

Goat cheese mousse with beetroot
edamame | crispy pumpernickel | blood sorrel

Foam soup of local garden herbs
smoked salmon medallion | crispy Jerusalem artichoke

Berlin pork knuckle in mustard seed jus
creamy wine cabbage | baked potato | parsley
or

Fillet of Bodden pike perch
potato and turnip vegetables | tarragon sauce
or

"Right False Rabbit"
vegan meatloaf | colourful Linumer carrots |
mashed potatoes

Apple Cake
Creme Brûlée | Raspberry | Nougat Crumble

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