

## *Rustic buffet „Michael Agricola“*

Different types of smoked ham  
a variation of fish from the smokehouse  
cocktail of seafood with exotica fruits



Carrot orange soup with ginger  
Green salad with home dressing  
Chicken salad with fruits  
Tuna salad with olives  
Tomato salad



Medallions of pork roast in all with mushrooms  
Salmon filet on spinach  
Turkey strips with leeks



homemade spaetzle, wild- and basmati rice, almond croquettes,  
mixed cauliflower/broccoli  
baguette, mini rolls, bread, butter, lard



mixed cheeseboard, garnished with fresh fruits  
semi-hard cheese, creme cheese, Camembert and much more



Red berry compote with vanilla sauce  
Saxon “Quarkkeulchen”  
fruit buffet

**Price: 19,80 € per person**

## *Gourmand-Buffer*

*different variations of salad with a selection of dressings*

salad of white cabbage with swayed cubes of bacon

cucumber salad with dill-sour milk dressing

diverse green salads in fine herbal vinaigrette



*Cold specialities, on sheet*

Aspic from prime boiled beef on chives remoulade

Topper from the back of smoked pork chop

hefty ground pork with onions and sour vegetables

variation of cheese from board with different seasonal fruits

selection of smoked fish

assortment of bread and bun, butter, lard



*warm delicacies*

clear poultry bouillon with egg royale and dumplings

pork in black beer with beans vegetable and bacon

little pork hock on sauerkraut

Onion meat

Little dumplings, potato wedges, and parsley potatoes



*Desserts*

“Panna Cotta” with raspberry sauce

Berries aspic on vanilla foam

At a late hour: ice cream bomb

**Price: 25,00 € per person**

## *Roses buffet „Culinaria“*

Roses soup



Colourful salad with sheep's cheese

Tuna salad

Egg salad

homemade beef salad



### *Cold specialities, on sheet*

Cold meat of different meat roasts

Triolog of smoked ham on honeydew melon

Medallions of pork, garnished with exotic fruits

tomato-mozzarella-sticks with

balsamic and olive oil on rocket

small snack of salmon with onions, to pickled

symphony of international cheese specialities, garnished  
with fruits and nuts

fine smoked fish with dill and horseradish



Bread and rolls with butter and lard



Roast of the turkey breast on herbal mushrooms in cream

Stuffed loin of pork on port wine sauce and broccoli

Salmon filet and pikeperch filet on leek vegetable and lemon sauce

As well as: Basmati rice, potato wedges and Tagliatelle noodles



Roses parfait on fresh fruits

Fruit salad with rum-soaked raisins

Strawberries with a touch of rose water

**Price: 28,80 € per person**

## *Rural buffet*

### *Different variations of salad*

apple-leek-salad  
iceberg salad with mandarins-yogurt dressing  
tomato salad with balsamic, olive oil and onions



### *Cold specialities, on sheet*

Crown roast from saddle of pork in herbal  
Slice of the corned pork tongue  
Pickled farmer's cheese  
Specialities of sausages  
International selection of cheese  
solid farmer's aspic with herbal remoulade



Bread and rolls with butter and lard



Seasonal vegetable-cream-soup with smoked salmon  
Oven-fresh pork roast with crackling  
on red wine sauce and sauerkraut  
variation of meats „Wittenberg“  
(different medallions, little meatballs, little leg of poultry)  
Pollack filet steamed in foil  
with tomatoes and herb butter



Potato dumpling, fried potatoes, butter rice



Fruits buffet  
Yogurt mousse on fruit sauce  
Apple crullers with vanilla sauce  
At a late hour: ice sheet with fireworks

**price: 26,70 € per person**

## *a culinary travel around the world*

### *Stop by the farmer*

Fresh minced with onions and sour vegetables  
Sausages from the smokehouse  
Cold smoked pork chop roast and pork roast on  
gherkins and creamed horseradish  
different types of ham with  
honeydew melon and horseradish cream



Bread and rolls with butter and lard



### *A kiss below the Eiffel tower*

Wide choice of cheese on fruit and walnut cores



### *“Fischers Fritz”*

Salmon in all on blue mirror  
Crabs salad in puff paste patty  
Tuna salad in tomato basket  
Trout mousse of pumpernickel with salmon caviar  
Different types of smoked fish  
terrines of salmon and pikeperch



### *From the garden of grandmother*

Iceberg salad with orange filets in yogurt marinade  
Apple-leek salad  
Cucumber salad with sour cream and dill  
Waldorf salad  
Tomatoes of a bed of Rucola seasoned  
with balsamic vinegar and olive oil  
salad hearts with different types of dressing



*From the tuscany*

Pickled vegetables (courgette, aubergine, grilled tomatoes)  
bruschetta with tomato salad, tuna salad, mushroom salad  
cherry tomatoe-mozzarella-stick with basil pesto  
Italian air-dried salami  
Baked feta cheese on salad roses



*Caribbean dream*

Fruit salad in the melon  
Orange cream on mint  
mascarpone-raspberry cream with caramel sauce  
“Amaretto”-pears with roasted sliced almond



*Oasis below palms*

Chicken breast filled with morels on port wine sauce  
Potato roulade with smoked salmon  
and spinach on crème fraîche



Variation of vegetables, potato thaler, basmati rice and Tagliatelle



*Nice food from pot and pan*

Pork steak on mushroom in herbal cream  
Medallions of turkey with almond-broccoli and red wine sauce



*from 1001 nights*

variation of ice with fruits and fireworks

**Price: 49,50 € per Person**