

Buffet 1

- Valid from 25 persons -

Chef's surprise buffet

Buffet 2

- Valid from 25 persons -

Starter:

Cold roast beef with olives tapenade
Melon with Italian ham
Smoked salmon with creamy horseradish
Wraps stuffed with chicken and curry fromage frais
Grilled & marinated Italian vegetables
Mushrooms salad with fresh herbs
Carrot-apple salad, Italian pasta salad
Green salad with Italian or yogurt dressing

Soup:

Cream of ratatouille soup

Main course:

Veal ragout with artichokes and dried tomatoes
vegetables and browned polenta pancakes

Turkey escalope with lime sauce
tagliatelles

Trout saltimbocca
with tomato sugo and herb rice

Penne Rigate with Ligurian vegetables
in mascarpone and parmesan sauce

Dessert:

Dessert buffet with a lot of little delicacies

Buffet 3

- Valid from 25 persons -

Starter:

Serrano ham with bread & vegetables salad
Milanese salami with marinated olives
Marinated salmon with avocado dip and spicy couscous salad
Poulard galantine with Dijon mustard cream
Tomato-mozzarella salad with balsamic vinegar
Ratatouille salad, cucumber salad,
Tuna salad with potatoes and beans
Farmer salad
Iceberg salad with yogurt-herb dressing

Soup:

Minestrone with vegetables and orecchiette

Main course:

Braised beef steak on root vegetables
and potato strudel

Chicken breast poached with herbs sauce
with carrots and pilau rice

Salmon ragout with Riesling-saffron sauce
spinach and tagliatelles

Vegetables lasagna in tomato sugo

Dessert:

Dessert buffet with a lot of little delicacies

Buffet 4

- Valid from 25 persons -

Starter:

Cooked ham with maize & bell peppers salad
Chicken breast carpaccio with tuna sauce
Chorizo & Noblezza with marinated olives
Marinated sheep's milk cheese with dried tomatoes
Seafood salad with saffron and fennel
Potato salad with pesto
Radish salad, carrot & courgette salad
Red beetroot salad
Roman salad with Caesar sauce
Chopped eggs and croutons

Soup:

Beef consommé with semolina dumplings

Main course:

Braised chicken "Cacciatore"
with mushrooms, marinated olives and dried tomatoes
vegetables & farfalle

Veal émincé with herb sauce
broccoli and brown rice

Zander fillet with carrot-ginger sauce
and chervil potatoes

Spelt-spaghetti with tomatoes, basil and parmesan

Dessert:

Dessert buffet with a lot of little delicacies