

Menu suggestions

U-100 menu

From 10 people

The menu depends on the seasonal availability of food.

Tartlet of Frankfurter herb mousse
with radish salad and young carrot relish

Creamy soup of sorrel and potatoes
with smoked trout fillet

Veal involtini with lemon and thyme jus
Assorted beans and hash browns

Berry tart with sour cream ice cream

€ 58.40 per person

3-course menus

Menu 1

From 10 people

Coconut rice, pulled turkey and pea terrine
with sweet and sour salad and mango chili dip

Roasted breast of guinea fowl with grape jus
on cauliflower risotto, parmesan crackers

Lemon thyme cream tart with berry topping,
white chocolate and pistachio biscuit

€ 49.40 per person

Menu 2

From 10 people

Tomato/mango/buffalo mozzarella with basil oil
and old aceto balsamic vinegar

Stuffed chicken breasts with Scarmozza cheese on lemon risotto
with green peas and paprika nage

Towers of mascarpone and apricots on almond brittle,
berry sauce

€ 49.40 per person

Menu 3

From 10 people

Ratatouille Vegetable Soup,
with baked capers and basil cream

Slices of braised ox cheek in Marsala Arabica coffee sauce,
with glazed pointed cabbage and hash browns

Kalamansi lime delice with meringue and raspberry jelly

€ 48.40 per person

Menu 4

From 10 people

White tomato mousse with crème fraîche,
Relish and whole grains

Veal steak with herb mushrooms on black pepper jus,
Creamed leeks and fondant potatoes

Curd cream with red fruits and lemon on almond biscuit,
Raspberry champagne sorbet and crispy hip

€ 59.40 per person

4-course menus

Menu 5

From 10 people

Orange salmon with horseradish on cucumber lentil jelly

Truffled Cauliflower Cream Soup
with green asparagus

Pink roasted rack of lamb with coriander jus,
Orange carrots and sweet potato puree

Delicious crunchy crème brûlée

€ 65.40 per person

Menu 6

From 10 people

Paprika miso stone with tomato essence,
Dill and eggplant cream

Seared scallops in saffron chorizo fume
on fennel risotto

Tournedo of oxen with shiitake mushroom jus,
green asparagus and La Ratte potatoes

Lasagna of white chocolate and raspberries,
Strawberry sauce, passion fruit sorbet

€ 79.40 per person

5-course menu

Menu 7

From 10 people

Beef tartare with a spicy quinoa, tomato and avocado salad
on beetroot, parmesan

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Catfish fillet poached with raspberry vinegar
on white onion puree, wild herbs

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Yellow pepper soup,
with vanilla tomato and snow peas

»»

Veal fillet with rosemary jus on small ratatouille vegetables
and creamy sweet potato puree

»»

Marbled vanilla rose mousse with pistachios and puffed rice,
Mango sorbet

€ 86.40 per person

Vegetarian Menu

From 10 people

Quinoa curry terrine with vegetables and coconut,
Asian salad of mango, sprouts and snow peas

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Truffled Cauliflower Cream Soup
with green asparagus

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Eggplant piccata on lemon risotto with green peas, tomato noodles

»»

White chocolate and raspberry lasagna
Exotic sorbet and strawberry sauce

€ 50.40 per person

Vegan menu

From 10 people

Tartlets of smoked paprika mousse with dates,
Nuts and Crispbread

Ratatouille vegetable soup
with baked capers

Baked sweet potato with chili vegetable rice,
warm spinach salad, lime mint soy yoghurt dip

Apple tart with almond crumble, nut cream and hazelnut

€ 50.40 per person

White wine menu

From 10 people

Smoked trout tart, herb mousse
and trout caviar in saffron jelly

Seared scallops in saffron chorizo fume
on fennel risotto

Roasted breast of guinea fowl with grape jus
on cauliflower risotto, parmesan crackers

Kalamansi lime delice with meringue and raspberry jelly

€ 69.40 per person

Red wine menu

From 10 people

Lukewarm "Roman Sable"
with cherry tomatoes, olives, pine nuts and herbs

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Ratatouille vegetable soup
with baked capers and basil cream

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Slices of braised ox cheek
in Marsala Arabica coffee sauce,
with glazed pointed cabbage and potato rösti

»»

Delice of two kinds of chocolate
on pear balsamic brownie

€ 57.50 per person

Buffet suggestions

"Hessian Buffet"

From 30 people

Appetizers

Beetroot wrap with horseradish cream and smoked trout
Crayfish cocktail with small vegetables in dill cream
Mildly smoked country ham with sweet and sour pumpkin
Cream cheese herb mousse with pumpernickel crumble and cress
"Handkäse mit Musik" (special hessian cheese)

Salads

Cucumber salad with yogurt and dill
Mushroom salad with bacon, raspberry vinegar and walnut oil
Egg salad with pumpkin and root vegetables in a light mustard cream
Potato salad with chives
Various leaf salads and dressings with condiments

Soup

Potato cream soup with marjoram

Main dishes

Roast pork from the cutting station, cider jus
Zander fillet with mustard seed sour cream sauce on kohlrabi and chard
Boiled ox breast with "Frankfurter Grüner Soße" (specialty of Frankfurt)
Pumpkin pasta casserole with Rhöntal goat cream cheese

Side dishes

Bean ragout, carrots and leeks
Long grain rice, parsley potatoes, potato noodles

Desserts

Appletiramisu
"Frankfurter Kranz" (special hessian cake)
Odenwald sour cream mousse with cherry compote
Sliced seasonal fruit
Semolina flammerie with plum ragout

with a main course at € 50.00 per person
with two different main courses for € 55.90 per person
with three different main courses for € 60.40 per person

Buffet "DOLCE"

From 30 people

Appetizers

Smoked trout tartare in light horseradish cream
Delice of shrimp, avocado and mango
Beef pastrami rolls with herb cream cheese and papaya relish
Cocktail of cherry tomatoes, basil and mozzarella

Salads

Pasta salad with ham, peas and corn in yoghurt cream
Quinoa salad with cranberries, Raz el Hanout and tomato
Salad of feta cheese, melon, mint and olive oil
Lentil salad with vegetables, mint, cumin, ginger and coriander
Various leaf salads and dressings with condiments

Soup

Sweet potato soup with coconut, lime and sun-dried tomatoes

Main dishes

Roast beef from Argentinian cattle from the cutting station,
green pepper cream sauce
Red mullet fillet with coconut lime sauce on snow peas
Stuffed chicken breasts "Marengo" on mushroom tarragon sauce
Wild Mushroom Lasagna with Parmesan Sauce

Side dishes

Ratatouille, almond broccoli, potato gratin
Thai fragrant rice and gnocchi

Desserts

American cheesecake with strawberry sauce
Tonka bean crème brûlée
Pineapple salad with mint, coconut syrup and lemongrass
Chocolate Pannacotta with Spiced Oranges
Ice bomb with fireworks

with a main course at € 59.40 per person
with two different main courses for € 66.40 per person
with three different main courses for € 70.40 per person

Gala Buffet "Deluxe"

From 30 people

Appetizers

Smoked salmon crêpe roulade on cucumber carpaccio, mustard dill cream
Avocado mousse with smoked shrimp and beluga lentils
Cube of tuna mousse
Paprika smoked tartlet with dates, nuts and crispbread
Curried chicken on peanut mousse
Porcini mushroom pannacotta with apricot chutney
Quail terrine with foie gras mousse, plum chutney

Salads

Breton crayfish salad with celery and asparagus
Tandoori chicken salad with green pepper and cashew nuts
Pulpo salad with chili and vegetables
Sweet potatoes in maple ginger marinade
Various leaf salads and dressings with condiments

Soups

Wild mushroom consomme with rosemary and Gruyère cheese crostini
Green asparagus soup with truffle cream

Main dishes

From the cutting station

Pink roasted dry aged beef fillet from the cutting station
black pepper jus, chimichurri
Pink roasted salt marsh lamb racks with a herb crust and balsamic vinegar

From the chaving dish

Stuffed breast of guinea fowl with porcini mushrooms and herbs on a sage sauce
Confit arctic char fillet with hazelnut salt, Noilly Prat sauce

Vegetarian

Linguine noodles with freshly shaved truffle from the Parmesan loaf

Side dishes

Vegetable melange, bunches of beans wrapped in bacon, asparagus cassoulet
Wild rice, Maccaire potatoes, basil gnocchi

Desserts

Crunchy cream brûlée
Coffee bean on the clothesline
Small cream puffs with different fillings
Small berry tartlets
Chocolate olive mousse with a brittle core
Exotic fruit salad
Petit fours and praline lollipops
Ice Bomb "Dolce"
French cheese selection

with two different main courses for € 94.50 per person
with three different main courses for € 107.00 per person

U-100 Buffet - Spring/Summer

From 30 people (Regional products)

Appetizers

Orange salmon with horseradish on cucumber lentil jelly
Pickled carrots with crème fraîche and Vinschgau crisps
“Handkäse” (special cheese) tartare with cider vinaigrette and spring onions
Marinated slices of veal with radishes and young leeks
and herbal vinaigrette
Wetterau lamb ham with nectarine and pepper chutney

Salads

Young spinach leaves with radishes and brown bread croutons
Asparagus and strawberry salad with dill vinaigrette
Pointed cabbage salad with apricots and walnuts
Cauliflower and potato salad in cress cream
Various leaf salads with dressings and condiments
Raspberry Vinaigrette, Buttermilk Dressing, Herb Vinaigrette

Soup

Creamy soup of potatoes and sorrel

Main dishes

Crispy roast pork with apple wine jus
Zander fillet with Riesling sauce on sautéed cucumbers
Boiled veal roll from the root broth in herb cream sauce

Side dishes

Braised white cabbage, glazed baby carrots, tomatoes and leeks
Pretzel dumplings, spaetzle, mashed potatoes

Desserts

Cold berry shot with sour cream
Quark mousse with peach compote
Caramelized semolina slices with apricot jelly
Frankfurter Kranz "reinterpreted" (special hessian cake)

with a main course at € 54.40 per person
with two different main courses for € 58.40 per person
with three different main courses for € 60.40 per person

U-100 Buffet - Autumn/ Winter

From 30 people (Regional products)

Appetizers

- Smoked trout tartare with apple, cucumber and dill in horseradish cream
- Wild boar ham with rosehip chutney and walnuts
- Smoked duck breast slices with lentil salad
- Boiled beef aspic with root vegetables and horseradish cream in a small jar
- Tatar of hand cheese, pears, onions and cumin

Salads

- Salad of parsley roots, carrots and pears
- Salad of potatoes, savoy cabbage and trumpet mushrooms in nut vinaigrette
- Black salsify and leek salad in shallot and mustard cream
- Beetroot salad with regional apples and roasted chestnuts in grape seed oil
- Lamb's lettuce with potato dressing and roasted pumpkin seeds

Soup

- Wetterau pumpkin soup

Main dishes

- Pink roasted leg of venison from the cutting station
wild cream sauce
- Sauerbraten from free-range beef in its own sauce
- Crispy duck leg on porcini cream sauce
- Pikeperch fillet with Riesling sauce on green spelled risotto

Side dishes

- Apple red cabbage, carrots and leeks,
Creamed savoy cabbage, parsley potatoes, potato dumplings, spaetzle

Desserts

- Ockstädter apple and hazelnut crumble
- Prunes terrine with white cinnamon sauce
- Poached red wine pear on cream cheese cream
- Goat cream cheese with pumpkin chutney
- “Frankfurter Kranz” (special hessian cake)

with a main course at € 56.40 per person
with two different main courses for € 60.40 per person
with three different main courses for € 64.40 per person

Italian specialties buffet

From 30 people

Appetizers

Selection of local ham, salami and sausage specialties
Coppa and Parma ham, bresaola, mortadella and fennel salami
"Vitello Tonato"
Various antipasti vegetables
Tomato mango buffalo mozzarella with basil
Porcini mushroom pannacotta with sweet and tart apricot chutney

Salads

Tuna salad with white beans, red onions and tomatoes
Grapefruit and Orange Salad with Campari and Mint
Penne pasta salad with sun-dried tomatoes and pine nuts
Seafood salad with olives and pepperoni
Various leaf salads with dressings and side dishes

Soup

Minestrone

Main dishes

Whole pink roasted saddle of veal with a parmesan crust
from the cutting station, wild mushroom jus
Stuffed corn-fed chicken breast with Scarmozza cheese and sun-dried tomatoes
on marsala sauce
Sea bass fillet with lime and white wine sauce
Linguine noodles with green asparagus from the parmesan loaf

Side dishes

Rosemary potatoes, gnocchi, fried polenta
Peperonata, almond broccoli

Desserts

Strawberry Tiramisu Tarts
Pine nut cake with lime custard
Mascarpone cream with apricot ragout
Light and dark chocolate cannelloni
Taleggio cheese with fig mustard

with a main course at € 54.40 per person
with two different main courses for € 60.40 per person
with three different main courses for € 67.40 per person

Asparagus buffet

from May to mid-June

From 30 people

Appetizers

Black Forest ham and monastery ham with cantaloupe melon
Asparagus cocktail on goat's cream cheese mousse and tomato and wild garlic
vinaigrette
Graved salmon with mustard dill cream and green asparagus

From the beech smoke

Fjord salmon and Taunus trout fillet with horseradish cream

Salads

Green asparagus salad with strawberries in dill vinaigrette
Wetterau asparagus salad with small vegetables, chervil and boiled egg
Spaghetti salad with asparagus pesto, zucchini and cherry tomatoes
Various leaf salads with dressings and condiments
tomatoes and cucumbers

Soup

Fine asparagus soup

Main dishes

Whole roasted saddle of veal,
with hollandaise sauce, asparagus and parsley potatoes
Small pork cutlets
Chicken breasts with green asparagus on a morel cream sauce,
with colorful garden vegetables and tagliatelle
Butter mackerel fillet on colorful asparagus and lime sauce, long grain rice
Gratin of green asparagus and oyster mushrooms with parmesan sauce

Desserts

Two kinds of mousse au chocolat
Strawberry tiramisu
Rhubarb Groats with Vanilla Sauce
Strawberry Buttermilk Cake
International cheese selection

€75.00 per person

Wild game buffet

from mid-October to mid-February

From 30 people

Appetizers

Terrine from local fallow deer with pumpkin chutney

Wild pralines with cranberries

Local wild boar ham with figs and melon

Exquisite beech smoke from the sea and river
with different dips

Salads

Apple red cabbage salad and walnut oil

Leek salad with dried cranberries and turkey ham

Mushroom salad with fried bacon, red onions and rosemary

Black salsify salad with remoulade from Frankfurt herbs

Fennel salad with oranges and pomegranate seeds

Various leaf salads with dressings and side dishes
tomatoes and cucumbers

Soup

Wild broth with pancakes

Main dishes

Pink roasted leg of venison with lingonberry sauce

Lentil vegetables, bacon sprouts and potato croquettes

Spicy venison ragout with chanterelles in juniper cream,

Apple red cabbage and hazelnut spaetzle

Braised duck legs on porcini mushroom sauce,
broccoli florets

Zander fillet on leeks and white wine sauce,

Long grain rice, buttered potatoes

Ribbon pasta with chestnuts and savoy cabbage in bechamel sauce

Desserts

Orange slices with pomegranate and pistachios

Mascarpone cream with red wine pear ragout

Quark and pear strudel with vanilla rum sauce

Tonka bean crème brûlée

Munster cheese with fig mustard

€75.40 per person

BBQ buffet

From 30 people

Appetizers

Marinated veal slices with "Frankfurter Grüne Soße" (specialty of Frankfurt)
Smoked trout tartare with apple and cucumber in horseradish cream
"Spundekäse" (special hessian cheese) with pretzels
bread and butter

Salads

Seasonal salads with yoghurt dressing and herb vinaigrette,
crispy bread cubes, roasted sunflower and pumpkin seeds,
Tomatoes, cucumbers, radishes
Carrot salad with raspberry vinaigrette
Pasta salad with basil pesto and mushrooms
Cabbage salad with smoked paprika and sour cream
Potato and bacon salad with spring onions

From the grill

Spicy merguez sausages
Bratwurst with fennel
Marinated medallions of Duroc pork with mustard, thyme and beer
Marinated beef rump steaks with lemon pepper
Marinated chicken skewers with paprika
Vegetarian: green asparagus skewers
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Aioli, Apricot Chutney, Pueblo Salsa,
Herb butter, mustard, ketchup

Side dishes

Rosemary potatoes, sour cream with chives
Green beans, peppers zucchini vegetables

Desserts

Berry compote with vanilla sauce
Assorted fruits
Curd cream with strawberry sauce
Apple Cake

€ 59.40 per person

Mediterranean grill buffet

From 30 people

Appetizers

Air-dried Spanish country ham with figs
Tomato mango buffalo mozzarella with basil
Marinated grilled vegetables

Salads

Different leaf salads with different condiments and dressings
Pasta salad with rocket, peppers and eggplant
Mediterranean couscous salad
Salad of ratatouille vegetables with rosemary and garlic
Cucumber salad with radishes, kidney beans and corn
Potato Bacon Salad

From the grill

Tandoori skewers from chicken breast
Rump steaks with our grill rub
Salsiccia with fennel and chorizo BBQ sausage
Iberico pork loin steaks in honey and pepper marinade
Prawn skewers with sesame and chili
Lamb rump with Sichuan pepper and ginger

Side dishes

Feta cheese with black olives, tomatoes and sage
Rosemary Potatoes
Baked Sweet Potato Chunks with Lime
Green beans,
Peperonata
Grilled beefsteak tomatoes

Sauces and dips

Curry Dip, Salsa Verde, Aioli, Sweet Chili Sauce, Sour Cream
Pueblo salsa, herb butter, mustard, ketchup

Desserts

Panna Cotta with different fruit sauces
Two types of chocolate mousse
Lemon Cake
Assorted Fruits

€ 66.40 per person

Barbecue buffet included in DMP

From 30 people

Appetizers

Obazda (special hessian cheese), pickles, pretzels, bread, butter

Salads

Various leaf salads with side dishes and dressings

Tomatoes and cucumbers

Radish salad

Coleslaw

Potato Bacon Salad

Pasta salad

Carrot salad

From the grill

Marinated pork neck steaks

Chicken skewers with peppers

Beef rump steaks with lime pepper marinade

Thuringian Bratwurst

Side dishes

Feta cheese with black olives, tomatoes and sage

Green beans, rosemary potatoes

Sauces and dips

Sour cream, Pueblo Salsa, Sweet Chili Sauce, Mustard,

BBQ sauce, curry dip, herb butter, tomato ketchup

Desserts

Red fruit jelly with vanilla sauce

Panna cotta with mango sauce

Fruit salad