

## **Menu suggestions**

### **U-100 Menu**

From 10 persons

*(The menu depends on the seasonal availability of food items)*

Tartlet of Frankfurt herb mousse  
With radish salad and young carrot relish

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Cream soup of sorrel and potatoes  
with smoked trout fillet

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Veal involtini with lemon and thyme jus,  
bean hodgepodge and potato rösti

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Berry tart with sour cream ice cream

**€ 70 per person**

### **3-course menus**

#### **Menu 1**

From 10 persons

Poultry terrine with orange-fig Cumberland sauce

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

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Tartlet of lemon and thyme cream with berry topping,  
white chocolate and pistachio sponge cake

**€ 55,90 per person**

## **Menu 2**

From 10 persons

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

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Stuffed poulard breast with scarmozza cheese on lemon risotto  
with green peas and paprika nage

~ ~

Towers of mascarpone and apricot on almond brittle, berry sauce

**€ 58 per person**

## **Menu 3**

From 10 persons

Soup of ratatouille vegetables,  
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

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Delice of calamansi lime with meringue and raspberry gel

**€ 58 per person**

## **Menu 4**

From 10 persons

White tomato mousse with crème fraîche,  
relish and wholemeal

~ ~

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

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Curd cream with red fruits and lemon on almond sponge cake,  
raspberry champagne sorbet and crispy hippe

**€ 66,90 per person**

**4-course menus**

**Menu 5**

From 10 persons

Tiramisu of smoked salmon with mascarpone, cucumber mousse  
yuzu and pumpernickel croutons

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Truffled cauliflower cream soup  
with green asparagus

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

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Delice of crispy crème brûlée

**€ 76,90 per person**

**Menu 6**

From 10 persons

Mozzarella mousse with basil garnish, mango and apricot chutney  
and linseed-almond topping

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Pan-fried scallops in saffron-chorizo fume  
on fennel risotto

~ ~

Tournedo of pasture-fed ox with shii-take mushroom jus,  
green asparagus and La Ratte potatoes

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Lasagne of white chocolate and raspberries,  
strawberry sauce, passion fruit sorbet

**€ 89,50 per person**

**5-course menu**

**Menu 7**

From 10 persons

Tiramisu of smoked salmon with mascarpone, cucumber mousse  
yuzu and pumpernickel croutons

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Fettuccine pasta with truffle and parmesan

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Yellow bell pepper soup,  
with vanilla tomato and sugar snaps

~ ~

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

~ ~

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

**€ 100 per person**

**Vegetarian menu**

From 10 persons

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

~ ~

Eggplant piccata on lemon risotto with green peas, tomato nage

~ ~

Lasagna of white chocolate and raspberries  
Exotic sorbet and strawberry sauce

**€ 58,90 per person**

**Vegan menu**

From 10 persons

Tartlet of smoked paprika mousse with date,  
nuts and crispbread

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Ratatouille vegetable soup  
with baked capers

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

~ ~

Apple tart with almond crumble, nut cream and hazelnut

**€ 61,50 per person**

**White wine menu**

From 10 persons

Mozzarella mousse with basil gnocchi, mango and apricot chutney  
and linseed-almond topping

~ ~

Pan-fried scallops in saffron-chorizo fume  
on fennel risotto

~ ~

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

~ ~

Delice of calamansi lime with meringue and raspberry gel

**€ 77,90 per person**

**Red wine menu**

From 10 persons

Lukewarm "Roman sable"  
with cocktail tomatoes, olives, pine nuts and herbs

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Ratatouille vegetable soup  
with baked capers and basil cream

~ ~

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

**€ 66,90 per person**

## **Buffet suggestions**

### **"Hessian Buffet"**

from 30 persons

#### **Starters**

Beet 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 and herb mousse with pumpernickel crumble and cress  
„Hessian cheese with music“

#### **Salads**

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

#### **Soup**

Cream of potato soup with marjoram

#### **Main courses**

Crusted roast of wool pork from the cutting station, apple cider jus  
Pike-perch fillet with mustard seed and sour cream sauce on  
kohlrabi and chard vegetables  
Boiled brisket with Frankfurt herbal sauce  
Pumpkin pasta bake with Rhöntaler goat's cream cheese

#### **Side dishes**

Bean ragout, carrot and leek vegetables  
Long grain rice, parsley potatoes, potato noodles

#### **Dessert**

Apple tiramisu, Frankfurt crown cake  
Odenwald sour cream mousse with cherry compote  
Sliced seasonal fruit, Semolina flummery with plum ragout

**with one main course € 56,50 per person**

**with two different main courses € 62,90 per person**

**with three different main courses € 68 per person**

**Buffet "DOLCE"**

From 30 persons

**Starters**

Smoked trout tartare in a light horseradish cream  
Avocado mousse with mango and shrimp  
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 yogurt cream  
Quinoa salad with cranberries, raz el hanout and tomato  
Feta cheese salad with 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 courses**

Roast beef from Argentinian pasture-raised beef from the slicing station,  
green pepper cream sauce  
Mullet fillet with coconut and lime sauce on snow peas  
Stuffed poulard breast "Marengo" on mushroom and tarragon sauce  
Mushroom lasagna with parmesan sauce

**Side dishes**

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

**Dessert**

American cheese cake with strawberry sauce  
Tonka bean crème brûlée  
Pineapple salad with mint, coconut syrup and lemongrass  
Chocolate pannacotta with spiced oranges  
Ice cream bomb with fireworks

**with one main course € 59,50 per person**

**with two different main courses € 77 per person**

**with three different main courses € 80,50 per person**



**Gala Buffet "Deluxe"**

From 30 persons

**Starters**

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 date, nuts and crispbread  
Curry chicken on peanut mousse  
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 consommé with rosemary and Gruyère crostini  
Green asparagus soup with truffle cream

**Main courses**

**From the slicing station**

Whole pink roasted dry aged fillet of beef from the slicing station  
Black pepper jus, chimichurri  
Pink roasted salt marsh lamb racks with herb crust and balsamic jus

**From the chaving dish**

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

**Vegetarian**

Linguine pasta with freshly shaved truffle from the Parmesan loaf

**Side dishes**

Vegetable melange, bean bundles wrapped in bacon, asparagus cassoulet  
Wild rice, Maccaire potatoes, basil gnocchi

**Dessert**

Crispy crème brûlée  
„Coffee bean on a clothes line“  
Small cream puffs with various fillings  
Small berry tartlets  
Chocolate and olive mousse with brittle center  
Salad of exotic fruits  
Petit fours and praline lollipops  
„Dolce" ice cream bomb

French cheese selection

**with two different main courses € 108 per person**  
**with three different main courses € 121,90 per person**

**U-100 Buffet - Spring/ Summer**

From 30 persons

**Starters**

Pickled carrot with crème fraîche and „Vinschgau“ crispbread  
Smoked trout tartare with light horseradish cream  
Hessian cheese tartare with apple cider vinaigrette and spring leeks  
Marinated veal slices with radishes, young leek and herb vinaigrette  
and herb vinaigrette  
Wetterau lamb ham with nectarine-paprika 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 with cress cream  
Various leaf salads with dressings and condiments  
Raspberry vinaigrette, buttermilk dressing, herb vinaigrette

**Soup**

Cream soup of potatoes and sorrel

**Main courses**

Roast wool pork crust with apple wine jus  
Pike-perch fillet with Riesling sauce on sautéed cucumber  
Boiled veal semmer roll from the root stock in herb cream sauce

**Side dishes**

Braised white cabbage, glazed young carrots, tomato and leek vegetables  
Pretzel dumplings, spaetzle, mashed potatoes

**Dessert**

Cold berry shot with sour cream  
Quark mousse with peach compote  
Caramelized semolina slice with apricot jelly  
„Frankfurt crown cake“ - newly interpreted

**with one main course € 63,50 per person**  
**with two different main courses € 70 per person**  
**with three different main courses € 74,90 per person**

**U-100 Buffet - Fall/ Winter**

From 30 persons

**Starters**

Smoked trout tartare with apple, cucumber and dill in horseradish cream  
Wild boar ham with rosehip chutney and walnuts  
Slices of smoked duck breast with lentil salad  
Brawn with root vegetables and horseradish cream in a jar  
Tartare of hand cheese, pears, onions and caraway seeds

**Salads**

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

**Soup**

Wetterau pumpkin soup

**Main courses**

Pink roasted leg of venison from the cutting station  
Wild cream sauce  
Sauerbraten of pasture-fed beef in its own sauce  
Crispy leg of duck on porcini cream sauce  
Pike-perch fillet with Riesling sauce on green spelt risotto

**Side dishes**

Apple red cabbage, carrot and leek vegetables,  
creamed savoy cabbage, parsley potatoes, potato dumplings, spaetzle

**Dessert**

Ockstätter apple and hazelnut crumble  
Baked plum terrine with white cinnamon sauce  
Poached red wine pear on cream cheese  
Goat's cream cheese with pumpkin chutney  
Frankfurt crown cake

**with one main course € 66,50 per person**  
**with two different main courses € 72 per person**  
**with three different main courses € 76 per person**

## **Italian buffet specialties**

From 30 persons

### **Appetizers**

Selection of typical Italian ham, salami and sausage specialties  
Coppa and Parma ham, bresaola, mortadella and fennel salami

"Taccino Tonnato"

Various antipasti vegetables

Tomato, mango and buffalo mozzarella with basil

### **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 peppers

Various leaf salads with dressings and garnishes

### **Soup**

Minestrone

### **Main courses**

Whole roasted saddle of veal with parmesan crust  
from the cutting station, wild mushroom jus

Stuffed corn-fed poulard breast with scarmoza cheese and  
sun-dried tomatoes on marsala sauce

Sea bass fillet with lime and white wine sauce

Linguine pasta with green asparagus from the Parmesan loaf

### **Side dishes**

Rosemary potatoes, gnocchi, fried polenta

Peperonata, almond broccoli

### **Dessert**

Strawberry tiramisu

Pine nut tart with lime and egg cream

Mascarpone cream with apricot ragout

Light and dark chocolate cannelloni

Taleggio cheese with fig mustard

**with one main course € 63,90 per person**

**with two different main courses € 73,50 per person**

**with three different main courses € 78 per person**

**Asparagus buffet**

**from May to mid-June**

From 30 persons

**Starters**

Black Forest ham and monastery ham with cantaloupe melon  
Asparagus cocktail on fresh goat's 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 creamed horseradish

**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 cucumber

**Soup**

Fine asparagus velvet soup

**Main courses**

Whole roasted saddle of veal,  
with hollandaise sauce, asparagus spears and parsley potatoes  
Small pork escalope  
Poulard breasts with green asparagus on a morel cream sauce,  
served with colorful garden vegetables and ribbon noodles  
Buttermackerel fillet on colorful asparagus vegetables  
and lime sauce, long grain rice  
Gratin of green asparagus and oyster mushrooms with parmesan sauce

**Dessert**

Two kinds of chocolate mousse  
Strawberry tiramisu  
Rhubarb jelly with vanilla sauce  
Strawberry buttermilk cake  
International cheese selection

**€ 89,50 per person**

## **Game buffet**

**from mid-October to mid-February**

From 30 persons

### **Starters**

Terrine of local fallow deer with pumpkin chutney  
Local wild boar ham with figs and melon  
Exquisite beech smoke from the sea and river  
with various dips

### **Salads**

Apple and red cabbage salad with walnut oil  
Leek salad with dried cranberries and turkey ham  
Mushroom salad with fried bacon, red onions and rosemary  
Fennel salad with oranges and pomegranate seeds  
Various leaf salads with dressings and garnishes  
Tomatoes and cucumber

### **Soup**

Game broth with pancake threads

### **Main courses**

Pink roasted leg of venison with cranberry sauce  
Lentil vegetables, bacon Brussels sprouts and potato croquettes  
Spicy venison ragout with chanterelles in juniper cream,  
red cabbage with apples and hazelnut spaetzle  
Braised duck legs on a porcini mushroom sauce,  
broccoli florets  
Pike-perch fillet on leek vegetables and white wine sauce,  
long grain rice, buttered potatoes  
Ribbon noodles with chestnuts and savoy cabbage in béchamel sauce

### **Dessert**

Orange slices with pomegranate and pistachios  
Mascarpone cream with red wine pear ragout  
Curd cheese and pear strudel with vanilla rum sauce  
Tonka bean crème brûlée  
Muenster cheese with fig mustard

**€ 89,50 per person**

## **Rustic barbecue buffet**

From 30 persons

### **Starters**

Marinated veal slices with Frankfurt green sauce  
Smoked trout tartare with apple and cucumber in horseradish cream  
Bung cheese with pretzels  
Bread and butter

### **Salads**

Seasonal salads with yogurt dressing and herb vinaigrette,  
crispy bread cubes, roasted sunflower and pumpkin seeds,  
tomatoes, cucumber, radishes  
Carrot salad with raspberry vinaigrette  
Pasta salad with basil pesto and mushrooms  
White cabbage salad with smoked paprika and sour cream  
Potato and bacon salad with spring leeks

### **From the grill**

Spicy merguez sausages  
Bratwurst with fennel  
Marinated medallions of Duroc pork with mustard, thyme and beer  
Marinated beef hoof steaks with lemon pepper  
Marinated poultry skewers with paprika  
**Vegetarian:** skewers of green asparagus  
~ ~  
Aioli, apricot chutney, pueblo salsa,  
herb butter, mustard, ketchup

### **Side dishes**

Rosemary potatoes, sour cream with chives  
Green beans, peppers and zucchinis

### **Dessert**

Berry jelly with vanilla sauce  
Fruit display  
Curd cream with strawberry sauce  
Apple pie

**€ 66,90 per person**



## **Mediterranean barbecue buffet**

From 30 persons

### **Salads**

Various leaf salads with different condiments and dressings

Pasta salad with rocket, peppers and eggplant

Mediterranean couscous salad

Ratatouille vegetable salad with rosemary and garlic

Cucumber salad with radishes, kidney beans and corn

Potato and bacon salad

### **Starters**

Air-dried Spanish country ham with figs

Tomato, mango and buffalo mozzarella with basil

Marinated grilled vegetables

### **From the grill**

Tandoori skewers of poulard breast

Rump steaks with our grill rub

Salsiccia with fennel and chorizo BBQ sausage

Iberico pork loin steaks in honey and pepper marinade

Prawn skewer with sesame and chili

Lamb shank with Szechuan 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 beef tomatoes

### **Sauces and dips**

Curry dip, salsa verde, aioli, sweet chili sauce, sour cream

Pueblo salsa, herb butter, mustard, ketchup

### **Dessert**

Panna cotta with various fruit sauces

Two kinds of chocolate mousse

Lemon tart

Fruit display

**€ 77,90 per person**

**Barbecue buffet included in DMP**

From 30 persons

**Salad buffet**

Various leaf salads with garnishes and dressings

Tomatoes and cucumbers

Radish salad

White cabbage salad

Potato and bacon salad

Pasta salad

**From the grill**

Marinated pork neck steaks

Poultry skewers with paprika

Beef hoof steaks with lime and pepper marinade

Thuringian bratwurst

Feta cheese with flavors and herbs

**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

**Dessert**

Red fruit jelly with vanilla sauce

Pannacotta with mango sauce

Fruit salad