

# **Menu suggestions**

# <u>U-100 Menu</u>

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

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

Berry tart with sour cream ice cream

€ 70 per person

# 3-course menus

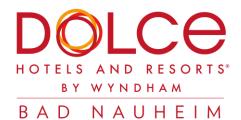
Menu 1 From 10 persons

Poultry terrine with orange-fig Cumberland sauce ~~

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

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

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

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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

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

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

Truffled cauliflower cream soup with green asparagus

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

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

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

Fettuccine pasta with truffle and parmesan

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

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

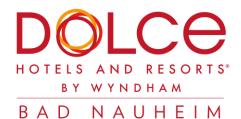
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Ratatouille vegetable soup with baked capers

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

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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

> 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

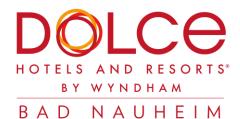
#### Side dishes

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 hazeInut 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

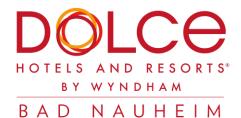


#### Dessert

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

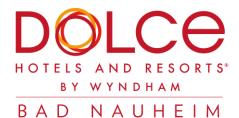
#### Side dishes

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 scarmozza 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

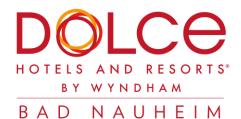
#### Side dishes

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