

# BANQUET MENU



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# CONFERENCE PACKAGES

Please note that there is a minimum number of 8 guests for our meeting packages.

## COMFORT

Room rental and handling costs for an air-conditioned meeting room according to the number of persons

Standard technology in the main meeting room consisting of screen, data projector, flipchart and a workshop case with office supplies

Superior WLAN access for all participants

Unlimited alcohol-free beverages in the meeting room and during lunch

2 refreshing breaks with coffee and tea specialties, fresh fruits as well as sweet and hearty delicacies

Lunch buffet or 3-course menu with 3 main dishes to choose from (chef's choice)

Writing pads, pens and mints

## BUSINESS + € 2.00 PER PERSON

In addition to the scope of the conference package "comfort" you will receive a welcome coffee with hot drinks.

## EXCLUSIVE + 4,00 € PER PERSON

In addition to the scope of the "Comfort" conference package, you will receive a welcome coffee with hot drinks and breakfast snacks (chef's choice)

## COMFORT EXPRESS

Room rental and handling costs for an air-conditioned meeting room according to the number of persons

Standard technology in the main meeting room consisting of screen, data projector, flipchart and a workshop case with office supplies  
Superior WLAN access for all participants

Unlimited alcohol-free beverages in the meeting room and during lunch

2 refreshing breaks with coffee and tea specialties, fresh fruits as well as sweet and hearty delicacies

Fingerfood buffet in front of your event room (chef's choice)

Writing pads, pens and mints

## COMFORT HALF DAYS

### (MAXIMUM 5 HOURS)

Room rental and handling costs for an air-conditioned meeting room according to the number of persons

Standard technology in the main meeting room consisting of screen, data projector, flipchart and a workshop case with office supplies

Superior WLAN access for all participants

Unlimited alcohol-free beverages in the meeting room and during lunch

1 refreshing break with coffee and tea specialties, fresh fruits as well as sweet and hearty delicacies

Lunch buffet or 3-course menu with 3 main dishes to choose from

(chef's choice)

Writing pads, pens and mints

## BREAKFAST MEETING

### (MAXIMUM 4 HOURS)

Room rental and handling costs for an air-conditioned meeting room according to the number of persons

Standard technology in the main meeting room consisting of screen, data projector, flipchart and a workshop case with office supplies

Superior WLAN access for all participants

Unlimited alcohol - free beverages in the restaurant

Breakfast buffet in the room or on the tables of the participants with sweet and hearty breakfast meals and coffee and tea specialties

Writing pads, pens and mints

## TECHNIQUE

Together with our professional and experienced conference and event technology partner **Seel Media** we will be pleased to advise you and create an individual offer.

### VIDEO TECHNOLOGY

Data projector 155,00 €

### ACCESSORY FOR YOUR CONFERENCE

Lectern t	free of charge
Flip chart	25,00 €
Pin board	25,00 €
Presenter	free of charge
Stage element per element (1,25 m x 2,5 m)	25,00 €

### MICROPHONE

hand-held microphone	85,00 €
Headset-microphone	85,00 €
Clip-on microphone	85,00 €
Table microphone	55,00 € (net)

### EDV / KOMMUNIKATION

Telephone conference with 3 telephones	150,00 € (net)
Laptop 16:9	72,00 €

### LIGHTING TECHNOLOGY

LED Spotlight	10,00 € (net)
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### SERVICES

Technician per hour	54,00 € (net)
Technician per day (includes technical support up to 10 hours)	500,00 € (net)
Cloakroom attendant / Hostess / Helper per hour	30,00 €
Night shift premium (from 01.00 pm, per staff and per hour)	30,00 €

### MUSIC

Piano Procurement fee	50,00 €
Piano player per hour	50,00 €

(Fee for the piano is not applicable when booking a pianist via our hotel)

Other musicians on request.

### DECORATION

Flowers Arrangements / Bouquets prices on request	from 10,00 €
Individual menu cards (per piece)	2,00 €
Tealight glasses	free of charge
Silver candlesticks, 3-armed	free of charge

\* Additional costs for construction can be added to the net prices

## CATERING

Whether as an evening program after a conference or as a single highlight, whether on a ship or an idyllic winery, we will be pleased to advise you in selecting the right location.

## FRAMEWORK PROGRAM

We would be pleased to advise you if you are still looking for a framework program.

Dinnerkrimi (in our hotel)  
 serves an interactive criminal hunt to a delicious 4-course menu. Choose from 11 exciting thrillers the right case for your taste.

Casino evening (in our hotel)  
 A stylish, original way to make your event special! With original game tables, tokens with company logo, casino decoration, moderation and croupiers from renowned game banks, which also speak English, French, Japanese, Russian, Polish and Czech.

Heidelberg experience:  
 Guided city and castle tours, costumes or theme guided tours

Boat trips on the Neckar in front of picturesque scenery

Team building (partly in our hotel)  
 Bavarian Olympics  
 Curling  
 GPS / Geocaching  
 GPS Survival tour  
 Raft building  
 The perfect minute  
 Torch walk  
 Formula 1 Challenge  
 Museum rally  
 Team training

## COFFEE BREAKS

All coffee breaks include coffee specialties, a selection of high-quality teas and a fruit basket. Each coffee break can be booked for minimum 10 persons, price per person.

### „À LA CHEF“ / 8,50 €

Sweet and hearty snacks, chosen by our chef

### „BADEN“ / 10,50 €

Pretzel rolls with honey ham | rolls with caraway and fresh cheese | croissants with black forest cherry jam and fir tree honey | apple cake with vanilla crumbles

### „AMERICA“ / 10,50 €

Homemade white and dark chocolate brownies | selection of muffins | variation of American Wraps with romana salad | chocolate bars

### You can enrich your coffee break with the following treats:

American apple pie 2,80 € | American cheese cake 3,50 € | American chocolate cake 3,50 €

### „BELLA ITALIA“ / 10,50 €

Focaccia with cream cheese and rocket | Ciabatta with italian ham | Raspberry-Tiramisu | Panna Cotta with fruit sauce

### „SUMMER IN THE CITY“ / 10,50 €

Strawberry sponge | Different kinds of ice cream | Water melon dices | Banana milk shake

### „ADVENT TIME“ / 12,00 € (SEASONAL)

Fried apple rings with cinnamon and sugar | gingerbread and stolen | plum compote with cinnamon | roasted apple-yogurt with various toppings | fruit punch

### „PARIS“ / 11,00 €

Éclairs | pain au chocolat | homemade tart from our patisserie | fresh fruits covered with chocolate



# CROWNE PLAZA®

EIN IHG® HOTEL

HEIDELBERG CITY CENTRE

## SWEET :

Candy bar with delicious sweets (per person)	
<i>Small</i>	3,50 €
<i>Large</i>	6,00 €
Tea pastries	2,50 €
Yeast braid	1,50 €
Natural and fruit yoghurt	0,90 €
Vegetable sticks	
with different kinds of dips	1,50 €
Danish pastry	0,90 €
Muesli bar	1,80 €
Donut, Berliner	0,90 €
Mini Muffins	0,60 €
Pain au chocolat	0,80 €
Different kinds of cake	
from baking tray	2,00 €
Apple strudel with vanilla sauce	4,00 €
Small cream puff	0,50 €
covered with chocolate	0,60 €
Small Éclair	0,80 €
Choice of pralines (3 pcs.)	2,50 €
Crème brûlée	2,00 €
Glass of Mousse au chocolate	
with caramelized pineapple	2,20 €
Fruit spits	1,90 €
covered with chocolate	2,50 €
Fruit salad	0,80 €
Piece of fruit (apple, pear, banana)	2,00 €
Sliced fruits chef's choice	4,50 €

## FOR YOUR COFFEE TABLE:

Black Forest gâteau	3,00 €
Cheese cream gâteau	3,00 €
Chocolate gâteau	3,00 €
New York Cheesecake	2,60 €
Fruit cake	2,60 €

Please note that the individual food items are charged per piece.  
Minimum order quantity are 12 pieces per cake.

## LIVE COOKING:

Fresh baked waffles 5,00 € / person  
with whipped cream, berry compote,  
vanilla- and chocolate sauce

Oysters „Fine de Claires“ 2,80 € / piece  
with condiments  
- opened in front of your guests

Minimum order 50 pieces.

## SNACKS

Half roll with topping	2,80 €
Bagels with topping	4,80 €
Croissants with topping	4,00 €
Pretzel with butter	2,30 €
Pretzel	1,80 €
Sandwiches with ...	
... buffalo mozzarella, tomatoes and pesto	5,50 €
... boiled ham, cucumber, tomato and iceberg salad	4,50 €
... Parma ham and rocket salad	5,50 €
... Roast beef and antipasti vegetables	5,50 €
Mini sandwiches with topping	1,50 €
Mini pretzel-roll with topping	1,30 €

## COLD HORS D'ŒUVRE

Bruschetta with tomato and basil	0,90 €
Bruschetta with eggplant-garlic crème	0,95 €
Crostini with hearty olive tapenade	0,90 €
Crostini with tartare of pickled salmon	2,60 €
Tomatoes with buffalo mozzarella and basil	3,50 €
Grissini with Parma ham	4,00 €
Tomato-bread salad with basil	3,50 €
Melon boats with Serrano ham	2,80 €
Black Forrest smoked meat	
with fresh horseradish	4,00 €
Canapé with roast beef and sauce tartare	3,20 €
Canapé with smoked duck breast and mango-chili ragout	3,00 €
Pumpernickel with tartare from the smoked trout	2,50 €
Pumpernickel with cream cheese and figs	1,90 €
Pink roasted roast beef with rocket and Parmesan	4,00 €
Shrimp cocktail	4,50 €
Fennel salami with parmesan on ciabatta	4,50 €
Sautéed prawns with chutney	5,00 €
Melon shot with fresh mint	2,50 €
Pickled olives	3,50 €
Fried eggplant with rocket and Ricotta	4,00 €

Please note that the individual food items are charged per piece.

**HOT HORS D'ŒUVRE**

Onion cake	2,00 €
Baden fried meatballs with potato salad	1,80 €
Heidelberg meat loaf with potato salad and mustard	1,80 €
Potato - leek soup	3,00 €
Goulash soup with bread selection	3,50 €
Currywurst "Crowne Plaza" with rolls	5,00 €
Mini club sandwich with chicken breast, romana salad, fried egg, bacon and mayonnaise	6,50 €
Mini club sandwich with mozzarella, tomato, pesto and romana salad	5,50 €
Small prawn skewer with chili oil	2,60 €
Satée skewers with peanut sauce	2,30 €
Mini spring rolls with pineapple curry chutney	1,60 €
Mini quiche with leek and ham or with cheese 2 pieces	2,50 €
Mini-Pizza 2 pieces	3,00 €

Please note that the individual food items are charged per piece.

**CONCLUSION OF YOUR EVENT**

**FOR THE DURATION OF 30 MINUTES**

**CLASSIC 9,00 € PER PERSON**

On our terrace, in our bar or in the conference foyer:

Draught beer, house wine, softdrinks, sparkling wine

**ADVENT 9,00 € PER PERSON (seasonal)**

On our terrace, in our bar or in the conference foyer:

Homemade mulled wine, hot Lillet punch, alcohol-free punch, homemade spice-cake on the spit

**BUFFETS**

**BREAKFAST BUFFET FROM 15 PERSONS**

Please note if less than 15 persons, 5 € surcharge will be added.

**I / 19 € PER PERSON**

Freshly brewed coffee | Different kinds of tea | orange juice | fruit juice | selection of different breads and rolls | Croissants | Pain au chocolat jam | honey | Nutella | yogurt | fruit yogurt | curd | muesli | cornflakes | selection of cut sausages | smoked ham and boiled ham | sliced cheese | fruit salad | melon cubes | pineapple cubes

**II / 24 € PER PERSON**

Freshly brewed coffee | Different kinds of tea | freshly squeezed orange juice | fruit juice | smoothie | selection of different breads and rolls | Croissants | Pain au chocolat | jam | honey | Nutella | yogurt | fruit yogurt | curd | cottage cheese | muesli | cornflakes | selection of cut sausages | smoked ham and boiled ham | smoked breast of poulard | sliced cheese | cheese platter with fig mustard | smoked salmon with creamy horseradish | boiled eggs | scrambled eggs | bacon mini sausages | fruit salad | melon cubes | pineapple cubes | kiwi

**EXTEND YOUR BREAKFAST BUFFET WITH:**

Shrimp cocktail	3,00 €
Selection of pickled herrings	2,50 €
Black Forrest sausage specialities	1,80 €
Bavarian veal sausage with sweet mustard and pretzel	2,80 €
Live cooking: waffles	5,00 €
Live cooking: eggs (scrambled eggs, fried eggs, omelets)	6,00 €



**STANDING BUFFETS FROM 15 PERSONS**

Please note if less than 15 persons, 5 € surcharge will be added.

**STANDING BUFFET I / 26 €**

**Appetizers**

Variation of smoked fish with creamy horseradish  
 Farmer's salad with feta cheese and pine nuts  
 Leaf and raw vegetable salads with 2 dressings  
 Bread selection and butter

**Soup**

Potato cream soup with croutons

**Main courses**

Saltimbocca of pork with red wine sauce  
 Creamy green tagliatelle with salmon  
 Homemade potato-vegetables- hash browns with herb cream  
 Gnocchi, tomato rice, vegetables from the market

**Desserts and cheese**

Freshly cut fruits  
 Red berry jelly with vanilla sauce  
 Chocolate mousse  
 Cheese selection with grapes

**STANDING BUFFET II / 28 €**

**Appetizers**

Tomato and mozzarella with olive oil, balsam cream and fresh basil  
 Graved salmon with dill-mustard sauce  
 Vitello Tonnato of pork with capers and limes  
 Bread selection and butter

**Soup**

Beef broth with herbs pancake

**Main courses**

Piccata of chicken breast on ratatouille vegetables  
 Tilapia fillet under a horseradish crust with white wine sauce  
 Noodle risotto with mushrooms, tomatoes, rocket and parmesan  
 Pappardelle, basmati rice, vegetables from the market

**Desserts and cheese**

Tiramisu, Crème Brûlée, fresh fruit salad, raspberry compote with sweet cream, small cheese selection with grapes

**STANDING BUFFET III / 40 € „THE SPECIAL ONE“**

**Appetizers**

Vegetarian lollipops  
 Caesar Salad on the skewer  
 Tomato-bread-salad  
 Goat's cheese Crème Brûlée  
 Tuna carpaccio with lime vinaigrette  
 Salmon praline on pumpernickel

**Soup**

Potato-truffle cream soup served in the bottle with mini-serrano sandwich and mini-salmon sandwich  
 Seasonal alternative in winter time:  
 Pumpkin soup served in bottle with mini-serrano ham sandwich and mini-salmon sandwich

**Main courses**

Live cooking:

Saddle of beef with two kinds of sauces and three kinds of purees

(roasted apple-sauce and red wine sauce, pea-mashed potatoes, celery-mashed potatoes and leek- mashed potatoes)

and various toppings (roasted onions, herbs, cranberries)

Seasonal alternative in winter time:

Venison with two kinds of sauces and three kinds of purees (roasted apple-sauce and red wine sauce, pumpkin mashed potatoes, celery-mashed potatoes and chestnut- mashed potatoes) and various toppings (roasted onions, herbs, cranberries)

Live cooking:

Parmesan loaf with pasta

Traditional swabian cheese noodles served in glasses

Small „Maultaschen“ - stuffed noodle bags with potato salad

Eggplant-taleggio-lasagne with sun-dried tomatoes

Gilthead on fennel and carrots

Vegetables from the market

**Desserts and cheese**

Variations of Crème Brûlée

White and dark chocolate mousse au chocolate

Pear strudel with vanilla sauce

Selection of cheese



### BUFFETS FROM 25 PERSONS

Please note if less than 25 persons, 5 € surcharge will be added.

### KURFÜRSTEN BUFFET / 46 €

#### **Appetizers**

Selection of leaf and raw food salads  
with various dressings  
Veal pie with fruits and Sauce Cumberland  
Air-dried ham specialties with melon boats  
Pink roasted slices from roast beef with courgette-  
artichoke salad  
Pasta salad with fried chicken and vegetables  
marinated in yogurt-herb- marinade  
Smoked salmon and smoked trout fillets,  
served with lime cream  
Bread selection and butter

#### **Soup**

Beef broth with semolina dumplings  
and vegetable stripes

#### **Main courses**

St. Pierre under herb crust  
with saffron sauce  
Veal slices, pink roasted, served  
with forest mushroom sauce  
Corn poularde breast with sherry sauce  
Vegetarian lasagne  
Spaetzle  
Potatoes  
Vegetables from the market

#### **Desserts and cheese**

Pear poached in red wine,  
gratinated with goat cheese  
Bavarian cream with chocolate  
Baked cherry pie  
Apple strudel with vanilla sauce  
Fruit salad  
Red fruit jelly with vanilla sauce  
Cheese selection with grapes and nuts

### BBQ BUFFET / 39 €

#### **Appetizers**

Grilled vegetables with parmesan  
Ham specialties with honey melon  
Mozzarella with tomatoes and pesto  
Smoked salmon with dill-mustard sauce  
and creamy horseradish  
Selection of lettuce with three dressings  
Potato salad, noodle salad, white cabbage salad,  
cole slaw  
Caesar salad with croutons, bacon strips  
and parmesan  
Baguette selection and butter

#### **Soup**

Creamy corn soup with popcorn

#### **Main courses**

Marinated pork and beef steaks  
Spare ribs  
Sausages  
Chicken breast, marinated with honey  
and herb marinade  
Salmon with lemon and olive oil  
Oven potato with sour cream  
Potato wedges  
Grilled vegetables  
Corn refined with maple syrup and chili

#### **Desserts and cheese**

Crème Brûlée  
Homemade berry jelly with vanilla sauce  
Chocolate brownie  
Fruit salad with nuts

**CROWNE PLAZA-BUFFET / 38 €**

**Appetizers**

Smoked trout tatar on pumpnickel  
with creamy horseradish  
Black forest ham with melon and grissini  
Marinated pork fillet on salad of vegetables  
and lentils  
Goat cheese crème brûlée  
Grilled vegetables with parmesan chips  
Selection of lettuce and raw food salads  
with different dressings  
Bread selection and butter

**Soup**

Green spelt soup from Baden with herb- croûtons

**Main courses**

Veal roast in herbal cream sauce  
Pike-perch fillet with almond butter  
Bread dumplings with creamy mushroom sauce  
Butter potatoes  
Spaetzle  
Noodles  
Vegetables from the market

**Desserts and cheese**

Nougat-Crème Brûlée  
Vanilla cream with fruit sauce  
Fried apple rings with vanilla sauce  
Pineapple salad with fresh mint  
Curd mousse  
Cheese selection

**REGIONAL BUFFET / 40 €**

**Appetizers**

Smoked black forest trout  
with horseradish and radishes  
Pancakes with herbal cheese  
Salad with ox meat and spice cucumbers  
Swabian land hunters and pepper bites  
with vinegar vegetables  
Meatballs on potato salad  
Boiled filet with horseradish  
Swabian pasta salad  
Selection of lettuce and raw food salads  
with various dressings  
Bread selection and butter

**Soup**

Swabian soup

**Main courses**

Swabian pig roast, served with Swabian  
finger-shaped potato noodles and cabbage  
Beef roulade of Hohenlohe Beef  
with glazed root vegetables  
Salmon trout fillet with leaf spinach  
and butter potatoes  
Swabian cheese noodles with onions

**Desserts and cheese**

„Mohr im Hemd“ traditional chocolate dessert  
with cream  
Fresh waffles with plums  
“Ofenschlupfer” bread pudding  
with vanilla ice cream  
Black forest cherry tart  
Cheese selection

**ITALIAN BUFFET / 39 €**

**Appetizers**

Tomato - bread salad with basil  
Green and black olives with parmesan  
Corn poularde-spits with sun-dried tomatoes  
Seafood salad with olives and capers  
Grilled eggplants, courgettes, mushrooms and  
red onion with ripened balsamico  
Selection of lettuce and raw food salads  
with various dressings  
Bread selection with Ciabatta and Foccacia

**Soup**

Minestrone with spaghetti and root vegetables

**Main courses**

Piccata Milanese of poulard with rosemary potatoes  
Branzino fillet with mediterranean vegetables  
and creamy risotto  
Olive-sage gnocchi with sautéed mushrooms

**Dessert**

Pistachio Crème brûlée with pickled oranges  
Raspberry tiramisu  
Marsala foam with plum ragout  
Limoncello tart  
Ricotta pine nut tart

**FRENCH BUFFET / 62 €**

**Appetizers**

Fine de Claires Oysters with lemon  
Duck rilette  
Venison tureen with sautéed forest mushrooms  
Seafood salad with sun-dried tomatoes and olives  
Parfait of goose liver with port wine jelly  
Duck leg with black lentils  
Crevette cocktail with fresh mushrooms and Cognac  
Smoked and pickled salmon with mustard-dill sauce  
Selection of lettuce and raw food salads  
with various dressings  
Bread selection and butter

**Soup**

French onion soup with crispy croûtons

**Main courses**

Pink roasted lamb with ratatouille and potato gratin  
Braised beef shoulder in Pinot Noir, served with  
roasted vegetables and truffle noodles  
Red mullet fillet with artichoke-tomato ragout and  
creamy polenta  
Vegetarian vegetable

**Dessert**

Crème Brûlée with inserted oranges  
Crêpes Suzette  
Dark and white Mousse au Chocolat  
Lemon Cake  
Profiterols

**MEDITERRANEAN BUFFET / 49 €**

**Appetizers**

Grilled eggplants, courgettes, mushrooms and red onions with balsamico  
 Vitello Tonnato with capers  
 Buffalo mozzarella with tomatoes  
 Fried prawns with artichoke-olive salad  
 Roman salad with anchovies, croutons and parmesan  
 Honey melon with serrano ham and Melon shot  
 Selection of leaf and raw food salads with different dressings  
 Bread selection with Ciabatta and Focaccia and butter

**Soup**

Andalusian tomato soup with basil and ravioli

**Main courses**

Pink roasted saddle of beef, served with creamy polenta and artichokes  
 Veal saltimbocca with sage and Parma ham, herb gnocchi and grilled fennel  
 Gilthead fillet with grilled eggplants, courgette and basil pesto  
 Lasagne of eggplants, sun-dried tomatoes and mozzarella

**Desserts and cheese**

Tiramisu  
 Crème Catalan  
 Almond-apricot tart  
 Amarena foam with berries  
 Warm lemon pudding with pine nuts and Orange Italian cheese

**GRAND BUFFET / 64 €**

**Appetizers**

„Inca“ tomato-bread salad with buffalo mozzarella and ripened balsamico  
 Marinated beef fillet on noodle-risotto salad with parmesan  
 Tuna - carpaccio refined with sesame vinaigrette and crispy capers  
 Bresaola-ham on artichoke-tomato ragout  
 Fried scallops on Asian vegetables  
 Marinated duck breast on apple-celery salad  
 Oysters live station - will be freshly opened for you, Served with chester bread and lemon  
 Selection of fine marinated salads, variation of lettuce, 3 different dressings and condiments

**Soup**

Lemon grass-curry foam with shrimp-wan tan  
 Red beet soup

**Main courses**

Monkfish with saffron sauce and crayfish  
 Sous vide cooked black feather chicken  
 "Label Rouge" with sherry cream sauce  
 Homemade potato ravioli with spinach and curd cheese filling on herbal foam and roasted pine nuts

**Live Cooking Station:**

Pink US Prime roastbeef (carving station)  
 Fresh pasta out of the Parmesan loaf  
 Vegetable variation, La Ratte potatoes, risotto with oyster mushrooms and creamy polenta

**Desserts and cheese**

Chocolate fondue with fruit skewers  
 Crème brûlée of chocolate, oranges and vanilla  
 Passion fruit tart  
 Raspberry tiramisu  
 Cheese platter with grapes and various types of mustard

**Live Cooking Station:**

Crêpes with different sauces, cream and berries

**CASTLE BUFFET / 59 €**

**Appetizers**

Goat cheese tomato with Pesto cream  
and puff pastry sticks  
Boiled veal fillet with horseradish cream  
on celery-nut salad  
Fennel-orange salad with pink peppercorns  
and black halibut  
Smoked duck breast on lentil salad  
with balsamic vinegar and olive oil  
Sautéed prawns on avocado cream  
Turkey Vitello Tonnato  
Oysters live station, fresh opened for you  
served with chester bread and lemon  
Selection of fine marinated salads, variation of  
lettuce, 3 different dressings and condiments

**Soup**

Tomato soup with basil and ravioli

**Main courses**

Lasagne of eggplant and Taleggio  
with sun-dried tomatoes and basil pesto

**Live Cooking Station**

Pink roasted veal brisket  
Beef fillet served with fennel and carrots  
Vegetable variation, truffle potatoes,  
Barley risotto with mushrooms

**Dessert**

Chocolate fondue with fruit skewers  
Nougat cream with caramelized nuts  
White chocolate cream  
Curd cheese foam with fresh pineapple  
Cheese variation with grapes and  
different kinds of

**Live Cooking Station:**

Fresh waffles with different sauces,  
cream and berries

**SEASONAL:**

**ASPARAGUS BUFFET / 35 €**

**Appetizers**

Asparagus ham rolls  
Asparagus quiche with herb cream  
Shrimp cocktail with asparagus  
Grilled antipasti vegetables with parmesan  
Stuffed eggs with salmon tatar and salmon caviar  
Roast beef slices with tartar sauce  
Selection of smoked fish with dill cream and creamy  
horseradish  
Variation of serrano ham, boiled ham and black  
forest ham  
Salad buffet with different dressings and  
condiments

**Soup**

Asparagus soup

**Main courses**

Asparagus with melted butter and sauce  
hollandaise  
Salmon fillet with Dijon mustard sauce  
Viennese schnitzel  
Ravioli filled with black truffle and ricotta, served  
with a pesto sauce  
La Ratte potatoes, Pancakes refined with herbs,  
Taglierini, glazed vegetables

**Desserts and cheese**

Asparagus panna cotta with berry sauce  
Rhubarb Crème Brûlée  
Strawberry curd mousse  
Orange cream with rhubarb  
Rhubarb compote with vanilla sauce  
Blueberry rhubarb muffin  
Cheese selection

**SEASONAL:**

**WINTER DREAM BUFFET / 42 €**

**Appetizers**

Veal pie with fruit and sauce cumberland  
 Roulade of serrano ham  
 and rocket on artichoke-mushroom salad  
 Smoked trout tatar on pumpernickel,  
 refined with horseradish  
 Graved salmon, served with lemon crème fraîche  
 Goat cheese crème brûlée  
 Pink roastbeef with celery-walnut salad  
 Grilled antipasti-vegetables,  
 served with fresh herbs and Parmesan  
 Selection of lettuce and raw vegetable salads  
 with different dressings

**Soup**

Creamy nutmeg soup

**Main courses**

Goose breast and leg served with apple-flavoured  
 red cabbage caramelized chestnuts and potato  
 dumplings  
 Poached cod filet with truffle potatoes  
 Venison goulash with cranberry sauce  
 and hazelnut Spaetzle  
 Taglierini in chestnut-mushroom sauce,  
 served with Parmesan  
 Wintery vegetables from the market

**Desserts**

Almond-panna cotta with raisins  
 Nougat-crème brûlée  
 Wintery tiramisu  
 Live cooking:  
 Crêpes with a selection of delicious toppings

We will be pleased to send you our christmas  
 celebration brochure for more food suggestions  
 and attractive packages.

**MENU**

for minimum 10 persons

**3 course set menus**

**MENU I / 45 €**

Saltimbocca of brook trout  
 with marinated green asparagus and wild herb  
 salad with lime-basil-vinaigrette  
 \*\*\*

Tournedos of beef fillet with balsamic sauce,  
 fresh forest mushrooms, vegetable medley  
 and Duchess Potatoes  
 \*\*\*

Crème brûlée with fresh fruits and berries

**MENU II / 36 €**

Lemon grass soup with grilled prawn  
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Beef file, ragout of asparagus  
 and pea-mint-risotto  
 \*\*\*

Rhubarb-crumble with curd cheese mousse  
 and passion fruit-sorbet

**MENU III / 35 €**

Wild herb salad with lime-raspberry-dressing,  
 roasted chanterelles and king oyster mushrooms  
 \*\*\*

Corn poularde breast with Madeira-sauce, creamy  
 pointed cabbage and purple potatoes  
 \*\*\*

Vanilla crème brûlée with yogurt ice cream  
 and berries

**MENU IV / 42 €**

Piccata of graved salmon on ratatouille vegetables  
 with herb foam and risolé potatoes  
 \*\*\*

Argentinian sirloin coated with a light pepper crust,  
 served with beans and small potato cakes  
 \*\*\*

Cream cheese mousse of mascarpone and curd  
 cheese with roasted macadamia nuts on coffee  
 sauce



**MENU V / 46 €**

Stripes of smoked duck breast on lentil-vegetable-salad, lamb's lettuce with raspberry vinaigrette and fig cassis chutney  
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Venison medallions, served with apple sauce, savoy cabbage balls and potato-celery puree  
 \*\*\*

Chocolate parfait

**MENU VI / 34 €**

Pumpkin soup with chili  
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Roasted duck breast with orange-pepper-sauce, savoy cabbage with bacon and swabian finger-shaped potato noodles  
 \*\*\*\*

Christmas tiramisu garnished with light espresso sauce and tea-poached plums

**MENU VII / 32€**

Creamy mushroom soup with crispy croûtons  
 \*\*\*\*

Goose breast and leg with gravy, served with apple-flavored red cabbage and potato dumpling  
 \*\*\*\*

Gingerbread-parfait with orange ragout

**MENU VIII / 37 €**

Butternut pumpkin soup with sautéed scallop  
 \*\*\*

Medium roasted veal steak marinated in herb sauce, served with braised root vegetables and barley-mushroom-risotto  
 \*\*\*

Chocolate caramel tart with seasonal fruits

**4 course set menus**

**MENU I / 45 €**

Baked goat cheese on fresh lamb's lettuce with balsamic-orange-chocolate-dressing  
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Spinach cream soup with truffle tortelletti

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Roastbeef with beans and fried potatoes

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Chocolate dessert variation:

Praline mousse, exotic fruit salad with pomegranate, white chocolate ice cream with orange and lukewarm chocolate cake with a liquid core

**MENU II / 45 €**

Salmon and pike-perch terrine, served with a salad bouquet and saffron foam

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Pumpkin cream soup

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Pink roasted duck breast gratinated with flower pollen and honey, vegetables and Maccaire potatoes

\*\*\*

Cinnamon slices on dark biscuit with preserved berries

**MENU III / 43 €**

Mille feuille of smoked trout, horseradish and herb-crêpe with marinated lamb's lettuce  
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Green spelt soup from Baden with strips of black forest ham

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Roasted pork fillet with mushroom sauce, beans and potato cookies

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White chocolate parfait garnished with espresso sauce

## MENU MODULES – CREATE YOUR OWN MENU AT YOUR CHOICE:

### APPETIZERS

Lamb's lettuce served with potato-garlic-vinaigrette, sautéed forest mushrooms, bacon and croutons 10,50 €

Green salad with sautéed forest mushrooms and cress 7,50 €

Green salad with roasted fillet of pikeperch, lentil salad and raspberry-lime dressing 10,50 €

Lettuce with goat cheese and preserved pears 9,50 €

Smoked duck breast stripes with red cabbage-apple-salad, a salad bouquet and ginger curry dressing 11,00 €

Lamb's lettuce with potato-herb-dressing, crispy bacon and croûtons 7,50 €

Lamb's lettuce with cranberry- orange-vinaigrette, deer ham and caramelized walnuts 12,00 €

Beef fillet carpaccio with truffle oil, Fleur de Sel and salad drizzled with walnut-vinaigrette 12,50 €

Graved salmon piccata on ratatouille vegetables with herb-foam and rissole potatoes (served warm) 11,50 €

Duet of brook trout on lentil salad and purple potato chips 12,50 €

Marinated spicy salmon with cream-cucumbers, horseradish and star anise mousse 11,50 €

Lukewarm char with garlic-vanilla-Fleur de sel served with saffron-fennel and char-caviar 12,50 €

### SOUPS

Creamy nutmeg pumpkin-soup finished with pumpkin seed oil 5,50 €

Three kinds of pumpkin soups (Hokkaido, nutmeg and butternut-pumpkin) 6,50 €

Lemon grass soup with vanilla foam and scallop 7,50 €

Creamy parsley root vegetable soup with herb-croûtons 5,50 €

Beef consommé with pancake stripes and root vegetables 6,00€

Salsify cream soup 5,50 €

Celery cream soup garnished with walnuts 5,50 €

Sorrel cream soup with smoked salmon 6,50 €

Tomato soup with basil-curd-dumplings 6,50 €

### SORBET

Mandarine sorbet 3,00 €

Cassis sorbet 3,00 €

Pear sorbet 3,00 €

Lemon sorbet 3,00 €

Raspberry sorbet 3,00 €

### MAIN COURSES

Pink roasted duck breast with orange pepper gravy, Brussel sprouts, served with mashed chestnuts and potatoes 18,50 €

Barbarie duck breast with carrots, oyster mushrooms and potato-apple-hash brown 18,50 €

Saddle of beef coated in a herb crust, served with port wine jus, Maccaire potatoes and glazed vegetables 21,50 €

Sous-vide cooked venison with baked apple sauce, bean ragout and Spaetzle 19,50 €

Saddle of lamb with a crust of pine nut crust, balsamic-thyme-jus, mediterranean vegetables and potato gratin 18,50 €

Corn poularde breast with sherry sauce, seasonal vegetables and Swabian finger-shaped potato noodles 17,50 €

Medallions of pork fillet drizzled with pepper cream, served with grilled vegetables and hazelnut-Spaetzle 17,50 €

Fillet of sea bass with fennel, carrots and creamy risotto 18,50 €

Fillet of gilthead served with braised vegetables and mashed potatoes 17,50 €

Roasted pikeperch on balsami-lentil-stew with Paris potatoes 16,50 €

### Vegetarian main courses:

Spaghetti with chestnut-mushroom-sauce, braised tomatoes and rucola 14,50€

Vegetable strudel with carrot-ginger-sauce 14,50 €

Lasagne of eggplants and Taleggio cheese with sun-dried tomatoes and pesto 15,50 €

Mille feuille of eggplant and tomato sugo with parmesan, roasted nuts and fried rucola, served with herb-sauce 14,50 €

Stuffed Ravioli with pumpkin, pumpkin seed oil, caramelized pumpkin seeds and braised cherry tomatoes 15,00 €

**DESSERT**

- Apple-pear-gratin with vanilla ice cream and berry sauce 6,50 €
- Praline parfait with preserved tea-poached plums 5,50 €
- Honey-Crème Brûlée with walnut ice cream and mandarines 6,50 €
- Peanut- Crème Brûlée with Amarena ice cream 6,50 €
- White chocolate parfait with berries and vanilla foam 6,00 €
- Three kinds of Crème Brûlée (classic, orange, chocolate) 6,00 €
- Homemade pear strudel with sorbet of Williams Christ pear and vanilla sauce 6,50 €
- Ananas-Carpaccio, gratinated with orange-sabayon, served with vanilla ice cream 6,00 €
- Variation of raspberry and champagne 6,50 €
- White and dark Mousse au Chocolat 5,50 €

All desserts are garnished with seasonal fresh fruits or berries.

# BEVERAGE PACKAGE

**„APERITIF OPEN BAR“**

- Lillet Berry, sparkling wine, mineral water, juices, per person and per hour 12,00 €
- including 3 canapés (chef choice) 19,00 €
- including 6 canapés (chef choice) 24,00 €

**„DINNER OPEN BAR“**

- Red and white wine, pilsner beer, wheat beer, mineral water, soft drinks, juices, hot beverages per person / 3 hour 25,00 €
- per person / 4 hour 30,00 €

Special beverage package upon request.

**APERITIF**

- Lillet Berry 6,50 €
- Hugo 6,50 €
- Aperol Sprizz 6,50 €

**NON-ALCOHOLIC BEVERAGE**

Mineral water “Vio“ still / Mineral water “Apollinaris“ sparkling 0,25l 3,30 € / 0,75l 6,90 €

Coca Cola, light, Fanta, Sprite 0,20l 3,50 €

Schweppes Tonic Water, Bitter Lemon, Wild Berry, Ginger Ale 0,20l 3,50 €

Juices 0,20l 2,90 €  
 1,00l 12,00 €

Fresh squeezed orange juice 1,00l 16,00 €

**HOT DRINKS**

- Althaus tea selection 2,60 €
- Cup of coffee 2,80 €
- Espresso 2,80 €
- Cappuccino 2,90 €
- Latte Macchiato 3,30 €
- Café au lait 3,30 €

**BEER**

Radeberger Pils draught	0,3l 3,90 € / 0,5l 4,90 €
Schöfferhofer wheat beer, dark, cristal, non-alcoholic	0,5l 4,90 €
Clausthaler non-alcoholic	0,33l 3,80 €
Craft beer, Heidelberger brewery	0,33l 4,90 €

**SPARKLING WINE**

Sekt Numero 1, dry, Vineyard P.J. Valckenberg, Worms	0,1l 5,50 €	0,75l 30,00 €
Prosecco, dry	0,1l 5,80 €	0,75l 31,00 €
Grape secco non-alcoholic, Vineyard Clauer, Heidelberg	0,1l 4,50 €	0,75l 28,00 €
Champagne Lanson Black Label, brut	0,1l 11,00 €	0,75l 75,00 €
Champagne Lanson Black Label, brut		0,375l 45,00 €
Champagne Lanson Rosé, brut		0,75l 85,00 €
Champagne Deutz Brut Classic, brut		0,75l 79,00 €
Champagne Moët & Chandon Impérial, brut		0,75l 89,00 €

Other drinks upon request.

**ROSÉ WINE**

**GERMANY**

**Baden**

Pinot Noir Rosé, QbA dry, Vineyard Adam Müller, Leimen	0,75l 26,00 €
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**Pfalz**

Saigner Rosé, QbA dry, Vineyard Lergenmueller, Hainfeld	0,75l 29,00 €
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**WHITEWINES**

**GERMANY**

**Baden**

Sauvignon Blanc, QbA dry, Vineyard Clauer, Heidelberg	0,75l 29,00 €
Müller-Thurgau QbA dry, Vineyard Clauer, Heidelberg	0,75l 28,50 €
„Melodie Nr. 1“ Cuvée of Riesling and Pinot blanc, QbA off-dry, Vineyard Adam Müller, Leimen	0,75l 24,00 €
Pinot blanc „Sonett“, QbA dry, Vineyard Heger, Ihringen	0,75l 30,00 €

**Rheinhessen**

Pinot blanc, QbA dry, P.J.Valckenberg	0,75l 24,00 €
Pinot gris, QbA dry, P.J.Valckenberg	0,75l 24,00 €
Riesling, QbA dry, P.J.Valckenberg	0,75l 24,00 €

**Pfalz**

„Pirates of the Palatinum“ Chardonnay Oak & Steel QbA dry, Vineyard Lergenmüller, Hainfeld	0,75l 28,50 €
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**Mosel**

Riesling „Einblick Nr.1“, QbA medium dry, Vineyard Nick Koewerich	0,75l 28,00 €
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**Rheingau**

„GB“ Riesling Sauvage, QbA dry, Vineyard Breuer	0,75l 32,00 €
„Geheimrat J“ Riesling late vintage, dry, Vineyard Wegeler	0,75l 45,00 €

**FRANCE**

Sauvignon Blanc IGP, dry, Domaine de la Baume, Languedoc-Roussillon	0,75l 28,00 €
Château Tour de Mirambeau blanc AOP, dry Cuvée of Sauvignon Blanc, Muscadelle, Sémillon, Entre-Deux-Mers, Bordeaux	0,75l 42,00 €

**ITALY**

Pinot Grigio IGT, dry, Casa Vinicola Botter,  
 Fossalta di Piave, Venetien 0,75l 24,00 €

**REDWINES**

**GERMANY**

**Baden**

Sinfonie Nr.1, QbA, off-dry 0,75l 24,00 €  
 Cuvée of Schwarzriesling, Lemberger, Dornfelder  
 Vineyard Adam Müller, Leimen

Spätburgunder „Alte Reben“, QbA dry,  
 Vineyard Clauer, Heidelberg 0,75l 40,00 €

St. Laurent, QbA dry, Vineyard Clauer, Heidelberg  
 0,75l 29,00 €

Dornfelder, QbA dry, Vineyard Clauer, Heidelberg  
 0,75l 29,00 €

Pinot Noir, QbA dry, Vineyard Franz Keller,  
 Vogtsburg-Oberbergen 0,75l 39,00 €

**Württemberg**

Lemberger, QbA dry, Vineyard Earl Neipperg,  
 Schwaigern 0,75l 36,00 €

**Pfalz**

„Pirates of the Palatinum“ Cabernet Sauvignon  
 Oak & Steel, QbA dry, Vineyard Lergenmüller,  
 Hainfeld 0,75l 28,50 €

„Der Rote Bender“, QbA dry,  
 Cuvée of Pinot Noir, Merlot, Cabernet Sauvignon,  
 Vineyard Bender, Leimen 0,75l 28,50 €

**FRANCE**

Syrah AOP, dry, Domaine de la Beaume,  
 Languedoc-Roussillon 0,75l 28,00 €

Merlot IGP, dry, Domaine de la Baume,  
 Languedoc-Roussillon 0,75l 28,00 €

Château Bel Air rouge Réserve AOP,  
 Cuvée of Merlot, Cabernet Franc, Cabernet  
 Sauvignon, dry, Entre-Deux-Mers, Bordeaux  
 0,75l 40,00 €

**Italien**

Barone Ricasoli Chianti DOCG, dry, Tuscany  
 0,75l 35,00 €

Merlot Alois Lageder, Margreid, Alto Adige,  
 0,75l 38,00 €

Barbera d'Alba, DOC, dry, Prunotto, Piemont  
 0,75l 42,00 €

Other drinks upon request.