

New Year's Day Brunch 2019

Leaf salads, mixed salads, garnish and sauces
Lamb's lettuce, tomato salad, carrot salad, beetroot salad, cucumber salad
Chopped egg, pumpkin seeds, croutons, chives



Veal slices with caper – lime emulsion
Sea food platter with lobster, scallops, giant prawns and various sauces
Smoked fish specialties with dill – mustard sauce or creamy horseradish
Pickled and creamy herring with onion rings
Salmon medallion and sea food with cocktail sauce
Marinated vegetables with herb pesto
Marinated boiled beef with pumpkin seed oil and garden radish
Vegetable sticks and dip
Smoked ham specialties with vinegar vegetables
Cheese from Maran



Poultry bouillon with vegetables and rice



Rib – eye with red wine shallots
Kassler and Aroslerli sausages with sauerkraut
Pikeperch with turnip noodles and tarragon
Potato – leek gratin, herb potatoes, tagliatelle, rice and vegetables



Apple strudel, Russian cake, plum pie
Apricot compote, apple compote, berry compote
Fruit skewers
Toblerone mousse
Vanilla pudding
Rice pudding
Semolina pudding
Vanilla sauce, chocolate sauce, berry sauce