

Saisonale Lunch Buffets | Frühling & Sommer 2020

Business Lunch 1

Kalte Vorspeisen | Salate

Brotsalat | Artischocken | Cherrytomaten | Kräuter Vinaigrette | VEGAN | LAKTOSEFREI
Breaded salad | artichoke | cherry tomatoes | herb vinaigrette | VEGAN | LACTOSEFREE

Aprikosen Bulgur Salat | Gemüse im Orangen Chili Mantel | VEGAN | GLUTENFREI | LAKTOSEFREI
Apricot bulgur salad | vegetable covered in orange chili | VEGAN | GLUTENFREE | LACTOSEFREE

Brotkorb | Ciabatta & Baguette Auswahl | Dreierlei Butter
breadbasket | ciabatta & baguette selection | butter selection

Warme Hauptspeisen

Cajun Hühnchen | Feines Kartoffel Gemüse | Salsa Verde a part | GLUTENFREI | LAKTOSEFREI
Cajun chicken | fine potato vegetables | salsa verde a part | VEGAN | GLUTENFREE | LACTOSEFREE

Gemüse Curry | roter Reis | VEGAN | GLUTENFREI | LAKTOSEFREI
vegetable curry | red rice | VEGAN | GLUTENFREE | LACTOSEFREE

Süßspeisen

Erdbeer Tiramisu | VEGGIE
Strawberry tiramisu | VEGGIE

Preis pro Person: 19,50 Euro netto | exklusive Geschirr

Business Lunch 2

Kalte Vorspeisen | Salate

Erdbeer Kräuter Salat | Rucola | Burrata | VEGGIE | GLUTENFREI
Strawberry herb salad | rucola | burrata mozzarella chesse | VEGGIE | GLUTENFREE

Hummus Bett | Feines, frisches, gegrilltes & mediterranes Gemüse | VEGAN | GLUTENFREI | LAKTOSEFREI
Hummus | fresh, fine, grilled & mediterranean vegetables | VEGAN | GLUTENFREE | LACTOSEFREE

Brotkorb | Ciabatta & Baguette Auswahl | Dreierlei Butter
breadbasket | ciabatta & baguette selection | butter selection

Warme Hauptspeisen

Gefüllte Hähnchenbrust | Honig Estragon Sauce | buntes Paprika Gemüse | Pasta | LAKTOSEFREI
filled chickenbreast | honey tarragon sauce | bell pepper vegetables | pasta | LACTOSEFREE

Blumenkohl | geschmorte Zwiebeln | scharfe Paprika Salsa | gelber Reis | VEGAN | GLUTENFREI | LAKTOSEFREI
Cauliflower | steamed onions | spicy bell pepper salsa | yellow rice | VEGAN | GLUTENFREE | LACTOSEFREE

Süßspeisen

Holunderblüten Crème | marinierte Pfirsiche | serviert in Gläser | VEGAN | LAKTOSEFREI
Elder berry cream | marinated peach | served in glasses | VEGAN | LACTOSEFREE

Preis pro Person: 19,50 Euro netto | exklusive Geschirr

Business Lunch 3

Kalte Vorspeisen | Salate

Kirschtomaten Salat | frische Kräuter | Balsamico Dressing | VEGAN | GLUTENFREI | LAKTOSEFREI
Cherry tomato salad | fresh herbs | balsamic dressing | VEGAN | GLUTENFREE | LACTOSEFREE

Melone Serrano Schinken Salat | Mozzarella Kugeln | Minz Pesto | GLUTENFREI
Melone serrano ham salad | mozzarella cheese balls | mint pesto | GLUTENFREE

Brotkorb | Ciabatta & Baguette Auswahl | Dreierlei Butter
breadbasket | ciabatta & baguette selection | butter selection

Warme Hauptspeisen

**Geschnetzeltes von der Hähnchenbrust | leicht scharfe rote Curry Kokossauce |
frisches Gemüse | Jasmin Erbsen Reis**

chickenbreast strips | spicy red curry coconut sauce | fresh vegetables | jasmin peas rice

Hausgemachte Gemüsebällchen | Ratatouille | VEGAN | GLUTENFREI | LAKTOSEFREI
Homemade vegetable balls | ratatouille | VEGAN | GLUTENFREE | LACTOEFREE

Süßspeisen

Mokka Crème Brombeer Trifle | VEGGIE | GLUTENFREI
Mocca cream blackberry trifle | VEGGIE | GLUTENFREE

Preis pro Person: 19,50 Euro netto | exklusive Geschirr

Business Lunch 4

Kalte Vorspeisen | Salate

Bruschetta Trio | frisch gebackene Kräuter Crostini | VEGAN | LAKTOSEFREI
Bruschetta trio | fresh baked herb crostini | VEGAN | LACTOSEFREE

Gemüse in Tempura | Blattsalat | Balsamico Dressing | VEGGIE
Vegetable in tempura | fresh salad | balsamico dressing | VEGGIE

Brotkorb | Ciabatta & Baguette Auswahl | Dreierlei Butter
breadbasket | ciabatta & baguette selection | butter selection

Warme Hauptspeisen

Lachs Spinat Quiche | Rote Bete - Meerrettich Dip a part
Salmon spinach quiche | beet root horsereddish dip a part

Brokkoli & Möhren Pasta | Ricotta | VEGGIE
Pasta | broccoli & carrots | VEGGIE

Süßspeisen

Passionsfrucht Mousse & frische Beeren Trifle | serviert in Gläsern | VEGAN | GLUTENFREI | LAKTOSEFREI
Passionfruit mousse & fresh berry trifle | served in glasses | VEGAN | GLUTENFREE | LACTOSEFREE

Preis pro Person: 19,50 Euro netto | exklusive Geschirr

Business Lunch 5

Kalte Vorspeisen | Salate

Farfalle Salat | Erbsen | Kirschtomaten | gelbe Paprika | Honig Senf Dressing | **VEGAN | LAKTOSEFREI**
Pasta salad | peas | cherry tomatoes | yellow bell pepper | honey mustard dressing | **VEGAN | LACTOSEFREE**

Spinat Feta Pralinen | Ratatouille Rucicola Salat | **VEGGIE | GLUTENFREI**

spinach feta cheese balls | ratatouille rocket salad | **VEGGIE | GLUTENFREE**

Brotkorb | Ciabatta & Baguette Auswahl | Dreierlei Butter

breadbasket | ciabatta & baguette selection | butter selection

Warme Hauptspeisen

Zarter Kalbsbraten | Thymian Jus | Pistazien Blumenkohl | Kartoffel Rösti

Roasted veal | thyme sauce | pistachio cauliflower | hash browns

Brokkoli Tomaten Auflauf | **VEGGIE | GLUTENFREI**

Broccoli tomato gratin | **VEGGIE | GLUTENFREE**

Süßspeisen

Pistazien Mascarpone Crème & Erdbeeren Trifle | serviert in Gläser | **VEGGIE | GLUTENFREI**

Pistachio mascarpone cream & strawberry trifle | served in glasses | **VEGGIE | GLUTENFREE**

Preis pro Person: 21,50 Euro netto | exklusive Geschirr

Business Lunch 6

Kalte Vorspeisen | Salate

2 mediterrane Salate des Tages | Dressing des Tages | **VEGAN | GLUTENFREI | LAKTOSEFREI**

2 mediterranean salads of the day | dressing of the day | **VEGAN | LACTOSEFREE**

Brotkorb | Ciabatta & Baguette Auswahl | Dreierlei Butter

breadbasket | ciabatta & baguette selection | butter selection

Warme Hauptspeisen

Coq au vin | Frisches saisonales Gemüse | Kartoffel Lauch Gratin

Coq au vin | fresh seasonal vegetables | potato leek gratin

Havel Zander | Senf Schaum | Feines Kartoffel Gurken Gemüse

Pike perch | mustard sauce | fine potato cucumber vegetables

Polentataler | italienisches Ofengemüse | Tomatensalsa (á part) | **VEGGIE | GLUTENFREI | LAKTOSEFREI**

polenta medallions | fresh italian vegetables | tomatosalsa (á part) | **VEGGIE | GLUTENFREE | LACTOSEFREE**

Süßspeisen

Kokos Mandelmilchreis | Papaya Mango Kompott | serviert in einer kleinen Bowl | **VEGAN | GLUTENFREI | LAKTOSEFREI**

Coconut almond milk rice | papaya mango compote | served in a small bowl | **VEGAN | GLUTENFREE | LACTOSEFREE**

Preis pro Person: 23,50 Euro netto | exklusive Geschirr

Business Lunch 7

Kalte Vorspeisen | Salate

Mangold Tomaten Tarte | Guacamole a part | VEGGIE

Chard tomato tarte | guacamole a part | VEGGIE

Quinoa Salat | Blattpetersilie | Aprikose | Kichererbsen | VEGAN | GLUTENFREI | LAKTOSEFREI

Quinoa salad | leaf parsley | apricote | chickpeas | VEGAN | GLUTENFREE | LACTOSEFREE

Brotkorb | Ciabatta & Baguette Auswahl | Dreierlei Butter

breadbasket | ciabatta & baguette selection | butter selection

Warme Hauptspeisen

Gebratene Maispouardenbrust | Orangen Thai Spargel Gemüse | Kartoffel Trüffel Stampf | GLUTENFREI

Roasted corn chicken breast | orange thai asparagus vegetables | potato truffle mash | GLUTENFREE

Süßkartoffel Falafel | Linsengemüse Bett | Basilikum Pesto | Jasmin Reis | VEGAN | GLUTENFREI | LAKTOSEFREI

Sweet potato falafel | lentils vegetables | basil pesto | jasmine rice | VEGAN | GLUTENFREE | LACTOSEFREE

Süßspeisen

Minz Ricotta Crème | Flambierte Pflaumen | serviert in Gläser | VEGGIE | GLUTENFREE

Mint ricotta cream | flambe plumps | served in glasses | VEGGIE | GLUTENFREE

Preis pro Person: 21,50 Euro netto | exklusive Geschirr

Suppen der Saison | Frühling & Sommer 2020

Möhren Mango Süppchen | VEGAN | Gegrillte Merguez | 300ml | Ciabatta & Baguette Auswahl

5,00 € | GLUTENFREI | LAKTOSEFREI

Carrot mango soup | VEGAN | grilled merquez | 300ml | ciabatta & baguette selection | 5,00 € | GLUTENFREE | LACTOSEFREE

Zucchini Crème Suppe | Topping des Tages | 300ml | Ciabatta & Baguette Auswahl

5,00 € | VEGAN | GLUTENFREI | LAKTOSEFREI

Zucchini cream soup | topping of the day | 300ml | ciabatta & baguette selection | 5,00 € | VEGAN | GLUTENFREE | LACTOSEFREE

Linsen Tomaten Süppchen | Croutons | 300ml | Ciabatta & Baguette Auswahl | 5,00 € | VEGAN | GLUTENFREI | LAKTOSEFREI

Lentils tomato soup | croutons | 300ml | ciabatta & baguette selection | 5,00 € | VEGAN | GLUTENFREE | LACTOSEFREE

Gazpacho | Frische Kerne a part | 300ml | Ciabatta & Baguette Auswahl

5,00 € | VEGAN | GLUTENFREI | LAKTOSEFREI

Carrot apricote soup | fresh seeds mix a part | 300ml | ciabatta & baguette selection | 5,00 € | VEGAN | GLUTENFREE | LACTOSEFREE

Süßspeisen

Dessert Klassiker Auswahl | Serviert im Glas

-Panna Cotta | Mousse au Chocolat | Rote Grütze-

dessert classic selection | served in a glass

-panna cotta | mousse au chocolate | red berry compote-