

Lunch Buffet 'Lunchbreak'

Cold dishes

Spicy Mie-noodle salad with vegetable strips and shrimps^{a1,c,g}

Vegetables fried in native olive oil with marinated mozzarella pearls^{g,h,i}

Boiled breast of beef with herb-horseradish marinade

Seasonal salads with different dressings

Butter and peppers cream cheese^g

Garnished rolls^{c,a1-6}

Soup

Italian vegetable soup with herbs, rosemary croûtons^{i,a1,a4,a5,g}

Warm dishes

Red chicken curry with wok vegetables, fragrant rice^{a1,b}

Poached coalfish fillet with shrimp sauce^{a1,g,b}
leaf spinach^g and parsley potatoes^g

„Cannelloni al Forno“, vegetarian stuffed noodles
with tomato sugo and gratinated with mozzarella^{g,i,a1,c}

Dessert

Semolina flummery with plum compote^{g,c,a1}

Cappuccino mousse with cherry jelly^{g,c,7,f,h}

Lunch Buffet 'Fairground'

Cold dishes

Tomato slices with leek strips and sheep's cheese cubes^{g,i}

Pasta salad with salmon strips and white beans in peperonata sauce^{a1,c,i}

“Vitello-Tonnato“, slices of veal in tuna sauce with capers^{g,i,c,d}

Seasonal salads with lamb's lettuce and vegetable salads,
roasted kernels and nuts, selection of dressing

Butter and paprika cream cheese^g

Grain rolls^{c,a1-6}

Soup

Cream of tomato soup with basil sour cream, roasted bread^{g,a1}

Warm dishes

Beef roll with red wine sauce^{3,a1,j} and herb sour cream^g,
warm red cabbage^{a1} and small potato dumplings with breadcrumbs^{a1,g}

Pike perch fillet with fried vegetables, lime sauce^{a1,g} and thyme potatoes^g

Penne Mezze Tricolore with pesto Genovese, rocket leaves
and Grana Padano shavings^{a1,c,g,h}

Dessert

Red fruit jelly with vanilla sauce^g

Bavarian cream with strawberry sauce^g

Lunch Buffet 'Reception'

Cold dishes

Mexican corn-bean salad with bacon chips^{4,i}

Noodles with vegetable strips and prawns in mustard-dill cream^{a1,i,g,j,c}

Grilled antipasti vegetables with marinated sheep's cheese^{g,i,h}

Lettuce salads with pine nuts and cherry tomatoes with balsamic vinaigrette⁷

Mashed olives and butter^g, Selection of rolls^{c,a1-6}

Soup

Cream of potato-leek soup with crispy ham strips^{a1,i,j}

Warm dishes

Chopped chicken breast with mushrooms slices
and white balsamic sauce^{a1,g}, vegetables^g and spaetzle^{g,a1,c}

Potato-vegetable gratin with Emmental cheese^{g,a1,j,i}

Salmon medallions with broccoli in saffron sauce^{g,a1}
risotto with mushrooms^g

Dessert

Lemon fromage with raspberry pulb^{g,c,f}

Fruit salad with mint

Lunch Buffet 'Hermes'

Cold dishes

Homemade small fried meat balls with herbs,
potato salad "Munich style", medium-hot mustardⁱ

Mozzarella slices with dried tomatoes^g
basil leaves, olives pesto Pommodori^{h,7}

Goat cream cheese in herb vinaigrette with honey^g

Lettuce with roasted pumpkin seeds and cherry tomatoes,
herb vinaigrette

Salted butter and cream cheese with herbs^g, Mediterranean Rolls^{c,a1-6}

Soup

Asian vegetable soup "sweet and sour" with fine Chinese noodles,
small spring rolls^{c,f,h,i,j,b}

Warm dishes

Scaloppine of poultry breast with lemon sauce^{a1,g,i}
braised vegetables^g and noisette potatoes^{g,i}

Ragoût of mushrooms with fried potato dumplings^{a1,g,c}

Fillet of sea bass baked in herb tapenade^{a1,g,c}
with penne noodles in olive-vegetable sauce^{a1,g,c}

Dessert

Panna Cotta with berries^g

Espresso cream with Amarena cherries^{g,c,f,h,7}