



Buffet “Fasskeller ceremony”

Anno Domini 1525

starters

salad of mushrooms and asparagus
tender bitter greens with different dressings
salad of shrimps with orange and grapefruit fillets served with lime crème fraiche
salad of tomatoes and mozzarella with almond pesto sauce

several cold dishes

slices of smoked breast of duck with apple-celery-salad and sauce Cumberland
marinated breast of chicken fillet in vegetable stock
with leek vinaigrette
smoked loins of pork with vegetables
fried breast of poulard with exotic fruits
parma ham with sliced melon

out of sea and river

graved Lax with courgette salad with honey-dill-mustard-sauce
arrangement of smoked fish with horse-radish
poached trout in dill jelly with chives sour cream

hot dishes

cream of potato soup with croutons and fresh herbs
medallions of pork fillet with vegetables, creamed mushroom sauce
and au gratin potatoes
grilled salmon fillet with thyme tomatoes and rice

cheese

selection of local and international cheese specialities

desserts

bavarian cream with blackcurrants
almond-coconut-cake with ginger and pineapple
marinated fruits fillets served with a Swiss role
salad of fresh fruits
mousse of white and dark chocolate
“Mephisto Torte“