



# Buffet “Fasskeller ceremony” midday

## salads

plain lettuce with home-made dressing  
tomato and mozzarella with basil  
mixed salad with herder’s cheese

## several cold dishes

roasted spring chicken breast with exotic fruits  
raw ham with melon  
terrine of prime boiled beef with vegetables in jellied bouillon  
variation of smoked fish with creamed horseradish  
seasonal potpourri prepared according to traditional recipes

## warm dishes

Saxon potato soup with croutons and fresh herbs  
roasted chicken breast with mushrooms and potatoes au gratin  
roasted fish fillet with vegetable potpourri and rice

variation of local cheese and grapes  
different kinds of bread and rolls with butter

## desserts

cocktail of delicious fruits with brown cane sugar  
delicious pastries by our in-house patisserie  
red berry compote with vanilla sauce  
white and dark chocolate mousse