

DINNER BUFFET

Restaurant Elements

2017



DINNER BUFFET # 1

SALAD BAR

Fresh tossed salad leaves, cucumbers, tomatoes, radishes, carrots, champignons, parmesan cheese

cocktail sauce, olive oil dressing, balsamic vinaigrette

Tabbouleh salad

bulgur, fresh vegetables, olives, parsley, mint, lemon, olive oil

Chicken and cos lettuce salad

red onion, chili, basil, thai dressing

STARTERS

Assorted fish plate

cold smoked salmon, smoked mackerel, 2 type of herring

Assorted meat plate

grilled chicken breast, hot smoked pork loin, slowly cooked turkey breast

Grilled vegetables

Dor Blu dressing, basil pesto

Freshly baked bread and butter

HOT BUFFET

Salmon medallion, white wine sauce

Chicken breast in creamy basil sauce

Rosemary potatoes

Steamed vegetables with herb butter

DESSERTS

Apple crumble with vanilla sauce

Chocolate cake

Fresh fruit salad

Tea | coffee | flavored water

PRICE 28.00 EUR
per person

DINNER BUFFET # 2

SALAD BAR

fresh tossed salad leaves, cucumbers, tomatoes, radishes, carrots,
champignons, parmesan cheese

cocktail sauce, olive oil dressing, balsamic vinaigrette

Caesar salad with shrimps

roman lettuce, anchovy mayo, parmesan cheese, cold water shrimps

Thai beef salad

slowly roasted beef sirloin, fresh vegetables, lime-chili dressing

Beetroot and walnut salad

STARTERS

Assorted fish plate

dill and pepper marinated salmon, cold smoked salmon-cream cheese
ballotine, 2 type of herring

Assorted meat plate

roast beef, roasted pork neck with garlic, roasted turkey breast

Grilled vegetables

Dor Blu dressing, basil pesto

Freshly baked bread and butter

HOT BUFFET

Cod fish, tomato concasse, olives

Herb crusted pork loin with mushroom sauce

Duck leg confit

Boiled dill potatoes

Baked polenta with parmesan cheese

Oven roasted root vegetables with honey and herbs

DESSERTS

Cheese cake with berries

Profiteroles with white and milk chocolate

Crème caramel

Fresh sliced fruits

Tea | coffee | flavored water

PRICE 32.00 EUR
per person

DINNER BUFFET # 3

SALADS

Tuna Nicoise salad

seared tuna, boiled potatoes, haricots, egg, olives, balsamic dressing

Poached tiger shrimps salad

rocket, mango, chili, fish sauce

Beef tongue and potato salad

with tinned peas and mayonnaise

Grilled aubergine and goat cheese salad

coriander and chili dressing

STARTERS

Assorted fish plate

dill and pepper marinated salmon, lamprey in jelly,
herring, hot smoked whole trout, eel

Assorted meat plate

roast beef, roasted pork neck with garlic, duck breast,
ballotine of chicken, chicken wings in sweet chili sauce

Belgium endives filled with cream cheese

Fresh and grilled vegetable crudités

Dor Blu dressing, thousand islands, basil pesto

Freshly baked bread and butter

HOT BUFFET

Pan fried pike perch with bisque-shrimp sauce

Roasted beef sirloin with red wine sauce

BBQ pork loin on a bed of root vegetables

Potato gratin with Parmesan cheese

Sweet potato puree

Vegetable ratatouille

DESSERTS

Lemon tart

Crème brulee

Tiramisu

Chocolate roulade

Fresh sliced fruits

Tea | coffee | flavored water

PRICE 39.00 EUR
per person

Minimum order for 20 persons

Daily from 18:00 to 22:00

Preordering at least 24 h in advance.

*For children under 5—free of charge, for children 6–11 years old—50 %
discount.*

Given prices include VAT